

Chapter 4: The Safe Food Handler

Test Bank

1. What is the main reason for food handlers to avoid scratching their scalps?
2. Transferring a food allergen
3. Spreading pathogens to the food
4. Getting food in their hair
5. Causing toxic-metal poisoning

Answer: b

Section: 4.1

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. A food handler has a wound on their finger. Can the wound cause a foodborne illness?
2. No, because the immune system will stop any infection.
3. No, because the finger is less prone to infection than other areas.
4. Yes, because all wounds can contaminate food and cause illness.
5. Yes, because a wound that contains pathogens can contaminate food.

Answer: d

Section: 4.1

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. What is a carrier?
2. Bacteria that carry dangerous pathogens
3. A seafood parasite that attaches itself to fish
4. Someone with a compromised immune system
5. Someone who carries pathogens without getting sick

Answer: d

Section: 4.1

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. What is jaundice?
2. Reddening of the face
3. Swelling of the lips
4. Tingling in the face
5. Yellowing of the skin

Answer: d

Section: 4.1

Learning Objectives: 4-5 Identify criteria for excluding staff from the operation or restricting them from working with or around food.

1. When washing hands, what is the minimum time that food handlers should scrub hands and arms with soap?
2. 5 seconds
3. 8 seconds
4. 10 seconds
5. 18 seconds

Answer: c

Section: 4.2

Learning Objective: 4-3 Identify proper handwashing techniques and procedures and hand care requirements.

1. What should the temperature of the water be when washing hands?
2. Hot
3. Cold
4. Warm
5. Lukewarm

Answer: c

Section: 4.2

Learning Objective: 4-3 Identify proper handwashing techniques and procedures and hand care requirements.

\*This item has been updated to reflect 2022 FDA *Food Code* revisions.

1. A food handler wet his hands with warm running water, applied soap, and scrubbed them for 15 seconds. Then he rinsed them in warm running water and dried them on a cloth side towel. What did he do wrong?
2. Wet hands with warm running water
3. Dried hands on a side towel
4. Rinsed hands with warm running water
5. Scrubbed hands for only 15 seconds

Answer: b

Section: 4.2

Learning Objective: 4-3 Identify proper handwashing techniques and procedures and hand care requirements.

1. Approximately how long should the whole handwashing process take?
2. 5 seconds
3. 10 seconds
4. 15 seconds
5. 20 seconds

Answer: d

Section: 4.2

Learning Objective: 4-3 Identify proper handwashing techniques and procedures and hand care requirements.

1. After handling dirty dishes, a server washes their hands in the three-compartment sink. Is this acceptable?
2. Yes, hands can be washed in any sink.
3. Yes, those sinks are designated for handwashing.
4. No, those sinks don’t always have handwashing soap
5. No, hands should only be washed in a designated handwashing sink.

Answer: d

Section: 4.2

Learning Objective: 4-3 Identify proper handwashing techniques and procedures and hand care requirements.

1. When should food handlers wash their hands?
2. Before starting a new task
3. After applying hand antiseptics
4. After putting on single-use gloves
5. After handling ready-to-eat food

Answer: a

Section: 4.2

Learning Objective: 4-3 Identify proper handwashing techniques and procedures and hand care requirements.

1. After which activity must food handlers wash their hands?
2. Clearing tables
3. Putting on gloves
4. Serving customers
5. Applying hand antiseptic

Answer: a

Section: 4.2

Learning Objective: 4-3 Identify proper handwashing techniques and procedures and hand care requirements.

1. What must food handlers do after touching their body or clothing?
2. Wash their hands.
3. Rinse their gloves.
4. Change their aprons.
5. Use a hand antiseptic.

Answer: a

Section: 4.2

Learning Objective: 4-3 Identify proper handwashing techniques and procedures and hand care requirements.

1. What is the purpose of a hand antiseptic?
2. To sterilize skin surfaces
3. To kill all pathogens on the hands
4. To reduce pathogens to safe levels
5. To reduce the conditions for pathogen growth

Answer: c

Section: 4.2

Learning Objective: 4-3 Identify proper handwashing techniques and procedures and hand care requirements.

1. Hand antiseptics should be used
2. before handwashing.
3. after handwashing.
4. in place of handwashing.
5. during handwashing.

Answer: b

Section: 4.2

Learning Objective: 4-3 Identify proper handwashing techniques and procedures and hand care requirements.

1. After washing her hands, a food handler applied a hand sanitizer, rubbed the sanitizer in, and immediately continued chopping vegetables on a cutting board. What did she do wrong?
2. She did not let the sanitizer dry.
3. She failed to rinse off the sanitizer.
4. She should not have washed her hands first.
5. She should not have rubbed the sanitizer into her hands.

Answer: a

Section: 4.2

Learning Objective: 4-3 Identify proper handwashing techniques and procedures and hand care requirements.

1. How should food handlers keep their fingernails?
2. Short and unpolished
3. Long and unpolished
4. Long and painted with nail polish
5. Short and painted with nail polish

Answer: a

Section: 4.2

Learning Objective: 4-1 Describe the requirements for personal hygiene and cleanliness.

1. Why should food handlers not wear false fingernails?
2. They are hard to keep clean.
3. They transfer chemicals to food.
4. They hold more pathogens than natural nails.
5. They become toxic when in contact with sanitizer.

Answer: a

Section: 4.2

Learning Objective: 4-1 Describe the requirements for personal hygiene and cleanliness.

1. What should a food handler do when working with an infected cut on their finger?
2. Stay away from food and prep areas.
3. Wash hands and cover the cut with a bandage.
4. Apply ointment and bandage the cut with an impermeable cover.
5. Cover the cut with an impermeable cover and wear a single-use glove.

Answer: d

Section: 4.2

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. If a food handler has a wound on their arm, they cannot prepare food until they
2. apply antibacterial ointment.
3. cover the wound with any type of bandage.
4. cover the wound with an impermeable cover.
5. cover the wound with a dry, durable, tight-fitting bandage.

Answer: c

Section: 4.2

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. Which food item may be handled with bare hands?
2. Sliced cheese for sandwiches
3. Boiled egg slices for salad
4. Chopped carrots for stew
5. Parsley for garnish

Answer: c

Section: 4.2

Learning Objective: 4-4 Explain the importance of avoiding bare hand contact with ready-to-eat food.

1. Which food can be handled with bare hands?
2. Baked potatoes
3. Cheese for a pizza
4. Croutons for a salad
5. Salt to season an already cooked dish

Answer: b

Section: 4.2

Learning Objective: 4-4 Explain the importance of avoiding bare hand contact with ready-to-eat food.

1. A cook wore single-use gloves while forming raw ground beef into patties. The cook continued to wear them while slicing hamburger buns. What mistake was made?
2. The cook did not wear reusable gloves while handling the raw ground beef and hamburger buns.
3. The cook did not clean and sanitize the gloves before handling the hamburger buns.
4. The cook did not wash hands before putting on the same gloves to slice the hamburger buns.
5. The cook did not wash hands and put on new gloves before slicing the hamburger buns.

Answer: d

Section: 4.2

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. A food handler who spends an entire shift forming hamburger patties should change gloves
2. after 1 hour, because the gloves may quickly build up pathogens.
3. every 4 hours during continual use, and more often if needed.
4. at the end of the shift.
5. every 6 hours, to avoid wasting gloves.

Answer: b

Section: 4.2

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. Single-use gloves do not need to be worn when
2. washing produce.
3. applying a garnish to a dish.
4. adding spices to already cooked food.
5. arranging food on the plate.

Answer: a

Section: 4.2

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. When using single-use gloves in an operation, a food handler should
2. wash and reuse them.
3. purchase only latex gloves.
4. provide a one-size-fits-all glove.
5. provide gloves made from non-latex materials.

Answer: d

Section: 4.2

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. What should food handlers do after prepping food and before using the restroom?
2. Wash their hands.
3. Take off their hats.
4. Change their gloves.
5. Take off their aprons.

Answer: d

Section: 4.2

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. Where should personal items, like a coat, be stored in the operation?
2. On a shelf, above food
3. On a shelf, below food
4. Away from food
5. In the kitchen, away from guests

Answer: c

Section: 4.2

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. What must always be worn when in a food prep area?
2. Apron
3. Chef coat
4. Side towel
5. Hair restraint

Answer: d

Section: 4.2

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. What is the only jewelry that may be worn on the hands or arms while handling food?
2. Plain-band ring
3. Medical ID bracelet
4. Leather-band watch
5. Diamond ring

Answer: a

Section: 4.2

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. Food handlers must remove jewelry from the
2. Hands
3. Ears
4. Face
5. Mouth

Answer: a

Section: 4.2

Learning Objective: 4-1 Describe the requirements for personal hygiene and cleanliness.

\*This item has been updated to reflect 2022 FDA *Food Code* revisions.

1. Where should staff members eat, drink, chew gum, or use tobacco products?
2. Designated areas
3. Dishwashing areas
4. Outside the kitchen door
5. Where customers cannot see them

Answer: a

Section: 4.2

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. Is it acceptable for a server to eat a bowl of soup in the server station?
2. No, never when serving food.
3. No, because they are in full view of the public.
4. Yes, if they will not contaminate food.
5. Yes, if they will not contaminate equipment.

Answer: a

Section: 4.2

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. Is it acceptable for a cook to drink coffee from a mug while preparing food?
2. Yes, if they are not touching food with bare hands.
3. Yes, if the coffee cup is placed where it will not spill.
4. No, because the coffee cup is an uncovered container.
5. No, because there is always a chance the coffee will spill.

Answer: c

Section: 4.2

Learning Objective: 4-2 Describe how food handlers contaminate food and how to prevent contamination.

1. If food handlers are sick, they must
2. only work during slow periods.
3. tell their manager about their symptoms.
4. call the health department.
5. only work for short periods of time.

Answer: b

Section: 4.2

Learning Objective: 4-5 Identify criteria for excluding staff from the operation or restricting them from working with or around food.

1. A food handler with a sore throat and a fever should be excluded from working in a daycare center because the children
2. will not receive the same level of service.
3. could make the food handler sicker.
4. are a high-risk population.
5. will refuse to eat.

Answer: c

Section: 4.2

Learning Objective: 4-5 Identify criteria for excluding staff from the operation or restricting them from working with or around food.

1. What should a manager do with a food handler who has been vomiting caused by an infectious condition?
2. Inform the health department.
3. Exclude them from the operation.
4. Restrict them from working with or around food.
5. Allow them to work for short periods of time.

Answer: b

Section: 4.2

Learning Objective: 4-5 Identify criteria for excluding staff from the operation or restricting them from working with or around food.

1. What action should a manager take when a food handler reports having diarrhea and being diagnosed with a foodborne illness caused by *Shigella* spp.?
2. Exclude the food handler from the operation.
3. Make sure the food handler washes hands often.
4. Make sure the food handler is supplied with disposable gloves.
5. Keep the food handler away from duties that involve food.

Answer: a

Section: 4.2

Learning Objective: 4-5 Identify criteria for excluding staff from the operation or restricting them from working with or around food.

1. When can a food handler who has had diarrhea return to work?
2. When they have been symptom-free for 24 hours
3. When they feel strong enough to work
4. When no one else in their household has diarrhea
5. When the regulatory authority clears them

Answer: a

Section: 4.2

Learning Objective: 4-5 Identify criteria for excluding staff from the operation or restricting them from working with or around food.

1. What should a manager do with a food handler who is sneezing and has a persistent runny nose?
2. Exclude the food handler from the operation.
3. Restrict them from working with exposed food.
4. Provide the food handler with a means to blow their nose.
5. Remind them to turn away from food when sneezing.

Answer: b

Section: 4.2

Learning Objective: 4-5 Identify criteria for excluding staff from the operation or restricting them from working with or around food.

1. Which illness needs to be reported to the regulatory authority?
2. Hepatitis A
3. Influenza
4. Scombroid poisoning
5. Botulism

Answer: a

Section: 4.2

Learning Objective: 4-5 Identify criteria for excluding staff from the operation or restricting them from working with or around food.