Infections Control
Food Service and Safety Quiz

Personal Hygiene
1. True  False  I have a cut on my finger. As long as I can cover it with a clean bandage and disposable glove, I can continue working with food.

2. True  False  It’s okay to have a beverage on the shelf above my workstation.

Receiving and Storing
3. True  False  When I checked in the delivery of frozen ground beef, I noticed quite a bit of frozen liquid at the bottom of the box. Because the meat was solid frozen, I did need to return this item.

4. True  False  I opened a case of canned tomatoes and noticed that several cans were rusty on the top and had some dents on the side seam. I told my supervisor that I don’t think we should use those tomatoes.

5. True  False  When we receive our delivery, we must first check and store all refrigerated and frozen products.

6. True  False  I know that we cannot store our cleaning products on the same shelf with food. But since we don’t have much space, it’s okay to place them next to the unopened cases of paper plates and napkins.

Cooking and Temperatures
7. True  False  All ground meats and poultry must be cooked to 155°F (68°C) for 15 seconds.

8. True  False  The best way to check the internal temperature of a hamburger is to make sure that the juices from the burger are no longer pink.

9. True  False  To be sure that chicken is properly cooked; the thermometer must register 165°F (74°C) for 10 seconds.

Sources: Food Safety Materials Courtesy of Sodexo and APIC Text of Infection Control and Epidemiology. Chapter 58: Food and Nutrition Services, 2009
Reheating Food
10. True  False  There is a pan of baked flounder left over from today’s lunch. It just came out of the oven and looks very fresh so we should be able to serve it again tomorrow.

Holding Hot and Cold Food
11. True  False  Hot potentially hazardous food must be held at 140°F (60°C) or above and cold food at 45°F (7°C) or below.

12. True  False  As long as we pre-chill our serving containers for the salad bar, we can pile them really high with chicken salad and tuna salad. That way we don’t have to refill them too often during the meal period.

13. True  False  The beef stew on our hot food bar has not been selling well today. The internal temperature is now 130°F (54°C). If we add some really hot stew from the kitchen, it will come back to the proper temperature.

Sanitizing Food Contact Surface
14. True  False  Floors, walls and the outside refrigerators and freezers don’t need to be sanitized.

15. True  False  A food contact surface must always be sanitized again before we begin using it for a different food.

16. True  False  The correct way to sanitize a work table is to clean, sanitize and wipe dry.

17. True  False  Just because the sanitizing solution has some pieces of food in it doesn’t mean we have to discard it. If we add a little more Mikroklene (or Ster Bac Blu or Oasis 144), it should last until the end of our shift.

Thermometers
18. True  False  To sanitize my thermometer, I must dip it into the Mikroklene or Ster Bac Blu solution for 30 seconds.

Sources: Food Safety Materials Courtesy of Sodexo and APIC Text of Infection Control and Epidemiology. Chapter 58: Food and Nutrition Services, 2009
19. True  False  It doesn’t matter where I place my thermometer in the food as long as I push the stem deep down into the food

Using Gloves
20. True  False  If my gloves are dirty but they are not torn, I don’t have to throw them out. I could just rinse them off and continue using them

21. True  False  I must wear gloves or use a clean, sanitized utensil whenever I handle ready-to-eat-food.

22. True  False  I know I must change my gloves before I start another job. And I must wash my hand first before I put on the gloves.

Hand washing
23. True  False  After returning from the restroom, I must wash my hands again in the kitchen, before I return to my workstation.

24. True  False  After I have worked with raw chicken, I don’t need to wash my hands as long as I don’t work with ready-to-eat food next

25. True  False  It is okay to turn off the faucet with my washed hands because they are clean

Isolation
26. True  False  When delivering a meal try to a patient, you must check the sign on the door for information on which isolation precautions you need to follow

27. True  False  We treat ALL patients as is their blood and bodily fluids are infectious

28. True  False  If a patient is in contact precautions, you should perform hand hygiene and put on a mask before you enter the room to deliver the tray

Negative Pressure Anteroom
29. True  False  When delivering a tray to a patient in a negative pressure room, you must always enter through the anteroom

Sources: Food Safety Materials Courtesy of Sodexo and APIC Text of Infection Control and Epidemiology. Chapter 58: Food and Nutrition Services, 2009
If the alarm sounds when you are about to enter a negative pressure room, you don’t need to do anything. The nurse taking care of the patient will handle it.

Answer Key:

1. True
2. False
3. True
4. True
5. True
6. False
7. False
8. False
9. False
10. False
11. False
12. False
13. False
14. False
15. True
16. False
17. False
18. True
19. False
20. False
21. True
22. True
23. True
24. False
25. False
26. True
27. True
28. False
29. True
30. False