

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 work station.

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.

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.

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 tray 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 if 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

30. True False

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
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11. False
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30. False