

Food Safety 101 Quiz

1. What is the main reason for wearing protective clothing (aprons, hairnets, gloves)?

Mark one answer:

- It protects food packaging (RPC) and RPC contact areas from contamination
- It looks cool
- It's part of the uniform
- It washes well at lower temperatures

2. What is an allergen?

Mark one answer:

- A ingredient
- A cream for embarrassing rashes
- A food or ingredient that causes an allergic reaction
- A really bad itch behind your knee

3. Which one of the following is not a type of hazard to food?

Mark one answer:

- Physical
- Chemical
- Dirt
- Biological

4. Which of the following is not an ideal condition for the multiplication of bacteria in food?

Mark one answer:

- Moisture
- Warmth
- Time
- High pH

5. Food poisoning bacteria will multiply readily between:

Mark one answer:

- 18°C – 0°C
- 0°C – 5°C
- 5°C – 57°C
- 63°C – 90°C

6. At work, the best way to dry your hands after washing is:

Mark one answer:

- Wiping them on your shirt or pants
- Give them a shake
- Using a cotton towel
- Using a paper towel or air dryer

7. Which one of the following jewelry is acceptable for a food handler to wear?

Mark one answer:

- Plain wedding band
- Arm ring
- Bracelet
- A ring that is a symbol of religious faith

8. Which of the following does bacteria need to assist it to grow and multiply;

Mark one answer:

- Water
- Food
- Warm temperatures
- All of the above

9. Example of A Chemical Hazard?

Mark one answer:

- Washing Solution Not Rinsed Off Satisfactorily
- Mold Growing On Some Bread
- Slime On A Piece Of Chicken
- The Smell Of The Bin Area Because The Windows or Doors Are Left Open

10. If you arrived at work and cut yourself on the way into the food area what actions would you take to prevent micro biological and physical contamination?

Mark one answer:

- Suck The Blood Off Your Wound And Carry On
- Tie You Handkerchief Round It
- Just Leave It Open So The Air Can Get To It To Heal It Quicker
- Cover It In A Proper Waterproof Dressing And Report It Immediately

11. Why do we change from our outdoor clothing when we come to work and vice-versa when we go home?

Mark one answer:

- To Control Possible Cross-Contamination
- Because We Don't Want Our Clothes Getting Dirty Or Smelly
- Because The Company Says So
- So we can wear clothing that is cooler

12. If you go into the production area and see water pooled on floor near stacks of cleaned RPCs what would you do and why?

Mark one answer:

- Do not do tell anyone it's not an issue
- Move the pallets but do not tell supervisor
- Tell Supervisor and move pallets away from pooled water rewash if splashed
- Squeegee the area and leave pallets in place

13. If you suspect a delivery of dirty RPCs has mice droppings on them or in trailer what actions would you take?

Mark one answer:

- Receive the RPCs Unload And Say Nothing
- Tell The Driver And Get A Credit Note
- Tell the forklift operator to unload and put outside
- Report It To Your Supervisor And Check The Delivery Load For Infestation

14. How often should waste be removed from production area?

Mark one answer:

- Once A Day
- When A Bin or Bag Is Full (Clean as you go)
- When Night Shift Gets Round To It
- After Each Shift

15. What kind of soap should be provided for hand washing?

Mark one answer:

- Unscented
- Bactericidal
- Antiseptic
- Lotion Type

16. Which one of the following is acceptable for a food packaging handler to wear?

Mark one answer:

- Engagement ring
- Copper bracelet
- Plain wedding band
- Any ring worn as a symbol of religion or faith

17. A clean waterproof dressing and glove is required to cover a cut so that:

Mark one answer:

- It can be seen by the Manager or Team Leader
- It prevents water and food getting into the cut
- It stops the bleeding and helps the cut heal
- It prevents blood and bacteria contaminating food

18. Which of the following cause the majority of food poisoning cases:

Mark one answer:

- Bacteria
- Chemicals
- Viruses
- Poisonous Plants

19. Rats, Mice and Cockroaches can all carry food poisoning bacteria:

Mark one answer:

- True
- False

20. Which of the following is good hygiene practice?

Mark one answer:

- Washing hands before working
- Keep doors open
- Wear clean protective clothing to work
- Eating food in the RPC washing area

21. Washing dirty RPCs without sanitizer gets rid of bacteria.

Mark one answer:

- True
- False

22. Which of the following is the most critical step as far as food safety in the wash process?

Mark one answer:

- Rinsing step
- Detergent application
- Sanitizing step
- Removing labels

23. Which of the following is the most probably cross contamination vehicle for food poisoning bacteria?

Mark one answer:

- Hands
- Cloths
- The Floor
- Trailers

24. What is the best way to prevent pest infestations?

Mark one answer:

- Remove spillages and trash promptly
- Store RPCs on the floor
- Keep trash bins open
- Keep doors open

25. Which of the following is a type of food safety hazard?

Mark one answer:

- Cleaning
- Microbiological
- Irradiation
- Dirty Hands

26. Who should you tell if a detergent or sanitizer PPM is too low?

Mark one answer:

- Supervisor
- Health Inspector
- Colleagues
- Maintenance Staff

27. Whose responsibility is the correct use of PPE?

Mark one answer:

- Your supervisors
- Your own
- QA Staff
- Maintenance Staff

28. Which of the following is an example of a chemical hazard?

Mark one answer:

- Use of unauthorized chemicals in facility
- A piece of gum
- A piece of plastic
- Glass

29. Which of the following is not a benefit from effective cleaning?

Mark one answer:

- Protect food from biological contamination
- Avoid attracting pests
- Protect food from physical and chemical contamination
- Makes facility look clean

30. What does HACCP stand for?

Mark one answer:

- Hazard Analysis Critical Control Point
- Hazard Analysis Control Checking Point
- Hazard Analysis Control Check Point
- Hazard Analysis Chemical Control Point

31. The Wash Temperature, Sanitizer PPM, and pressure are?

Mark one answer:

- Control Points
- Critical Control Points
- Preventative Control Points
- Monitoring points

32. Food defense puts in place measures that reduce the food supply from becoming accidentally contaminated.

Mark one answer:

- True
- False