

Written Quiz

	<u>POINTS</u>
1. Fresh produce should be stored in a _____ dry area.	<u>10</u>
2. Keep all leftovers _____ when stored in the refrigerator.	<u>10</u>
3. _____ before handling any food.	<u>20</u>
4. Food should be put away as soon as possible after serving to discourage _____.	<u>10</u>
5. Rinse water temperature should be a minimum of degrees.	<u>20</u>
6. List three (3) personal hygiene considerations.	<u>20</u>
a. _____	
b. _____	
c. _____	

POINTS POSSIBLE: 100

POINTS DEDUCTED:

FINAL SCORE:

Written Quiz - Key

	<u>POINTS</u>
1. Fresh produce should be stored in a COOL dry area.	<u>10</u>
2. Keep all leftovers COVERED when stored in the refrigerator.	<u>10</u>
3. WASH HANDS before handling any food.	<u>20</u>
4. Food should be put away as soon as possible after serving to discourage BACTERIAL GROWTH .	<u>10</u>
5. Rinse water temperature should be a minimum of 120 degrees.	<u>20</u>
6. List three (3) personal hygiene considerations.	<u>20</u>
a. WASH HANDS	
b. CLEAN CLOTHES	
c. USE HAIR NET OR HAT	
BATHE, NO ONE WITH COLDS, RASHES, OPEN SORES OR INFECTIOUS DISEASES	

POINTS POSSIBLE: 100

POINTS DEDUCTED:

FINAL SCORE: