

# Zingerman's Food Safety and Sanitation 101 Test

Revised 6/04

Name: \_\_\_\_\_ Business:  
\_\_\_\_\_

A score of 80% or better is required to pass.

1. What is "foodborne illness"? (5 pts.)
  
2. TRUE or FALSE A surface can look clean even if it is not sanitary. (5 pts.)
  
3. Which of the following is NOT one of the most common causes of foodborne illness? (5 pts.)
  - a) poor personal hygiene
  - b) cross-contamination
  - c) failure to properly cool foods
  - d) food that tastes bad
  - e) failure to cook and hold foods at the proper temperatures
  
4. TRUE or FALSE If you are not feeling well, you should call and talk to your manager before coming in to work. (5 pts.)
  
5. Name at least 3 times that you should ALWAYS wash your hands: (15 pts.)
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6. How long does it take to wash your hands properly? (5 pts.)
  
7. What does RTE stand for? (5 pt.)
  - a) Round-Table-Eaters
  - b) Ready-to-Eat
  - c) Red-Toed-Eggs
  
8. TRUE or FALSE "Cross-contamination" occurs when disease-causing micro-organisms are transferred from one surface to another. (5 pts.)

9. Which of the following are ways to avoid cross-contamination: (10 pts.)
- a) clean and sanitize all food contact surfaces
  - b) clean and sanitize cloths between uses
  - c) change aprons after working with raw foods and before working with RTE foods
  - d) store foods properly
  - e) keep raw foods and RTE foods separate
  - f) all of the above
10. The correct concentration for a sanitizing **bleach** solution is \_\_\_\_\_. (3 pts.) For a **Micro-Quat** solution? \_\_\_\_\_. (3 pts.) How do you test to make sure the concentration is correct? \_\_\_\_\_ (3 pts.) How often should sanitation buckets be changed? \_\_\_\_\_ (3 pts.)
11. TRUE or FALSE The "danger zone" is the temperature in which disease-causing microorganisms grow most quickly. (5 pts.)
12. \_\_\_\_\_degrees F to \_\_\_\_\_degrees F is considered the "danger zone" for food. (8 pts.)
13. When it comes to safety and sanitation issues and the health inspection, who is the "person in charge" in your business? (5 pts.)
14. What is the most important thing YOU can do to avoid causing food borne illness? (10 pts.)

Score: \_\_\_\_\_ Test Given By: \_\_\_\_\_ Date: \_\_\_\_\_