



2005



## FOOD PROFICIENCY MEASUREMENT QUIZ

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Print Your Name ► \_\_\_\_\_ Date \_\_\_\_\_

Please answer the following True (T) or False (F). (One point each)

1. \_\_\_\_\_ The **Danger Zone** is the temperature range between 41°F and 140°F, which is the optimum temperature for bacteria to grow.
2. \_\_\_\_\_ PHF stands for Potentially Hazardous Food.
3. \_\_\_\_\_ Leftover PHF that has been cooked and then refrigerated shall be *rapidly reheated to 140°F* throughout.
4. \_\_\_\_\_ It is okay to thaw Potentially Hazardous Foods at room temperature on the kitchen countertop.
5. \_\_\_\_\_ One of the approved chemical sanitizers for washing dishes is iodine.
6. \_\_\_\_\_ To test the amount of chemical sanitizer in a dish machine, a probe thermometer is utilized.
7. \_\_\_\_\_ It is okay to towel dry dishes after washing, rinsing and sanitizing.
8. \_\_\_\_\_ Hot water alone at 140°F will effectively sanitize dishes.
9. \_\_\_\_\_ Cleaned dishes and/or food may be stored on the floor if the floor is cleaned and sanitized.

- 10. \_\_\_\_\_ Hot and cold running water is required at all dish washing and hand-washing sinks.
- 11. \_\_\_\_\_ Vermin proofing means sealing all exterior openings of the building to prevent the entrance of rodents and insects.
- 12. \_\_\_\_\_ RTE stands for Ready To Eat food.
- 13. \_\_\_\_\_ The reason DOH inspects food service establishments is to reduce the potential for the occurrence of a possible food-borne illness, to educate food facility managers and to ensure compliance with Florida statues and codes.

**Please fill in the blank(s) to the following questions.**

List 4 of the 7 acceptable methods used to *rapidly chill (cool)* hot foods that are to be re-served. (4 points)

\_\_\_\_\_  
\_\_\_\_\_

The single (#1) most important thing you can do to prevent the spread of disease is: (1 point)

\_\_\_\_\_

List the 4 accepted methods of *thawing* frozen potentially hazardous foods. (4 points)

\_\_\_\_\_  
\_\_\_\_\_

Chemicals, Toxic and poisonous materials must be stored \_\_\_\_\_ or away from food preparation areas. (1 point)

Name one way you can control the following hazard: (1point)

You find a spray bottle of cleaner on a shelf in a cabinet over the kitchen countertop.

\_\_\_\_\_  
\_\_\_\_\_

Name one way you can control the following hazard: (2 points)

Dinner just ended five minutes ago. Someone has just put hot leftover food in the refrigerator to cool it down.

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After cooking, potentially hazardous hot foods must be maintained (*held or stored*)

at \_\_\_\_\_ °F or above. And cold food must be stored at \_\_\_\_\_ °F or below except during necessary periods of preparation and service and must not be in the danger zone for more than 4 hours. (2points)

Hot potentially hazardous foods requiring refrigeration after preparation must be rapidly chilled to an internal temperature of 41° F or below. The cooling period shall not exceed

\_\_\_\_\_ hours. (1 point)

Potentially hazardous ready-to-eat cold food must be prepared from

Pre-\_\_\_\_\_ products. (1 point)

Potentially hazardous foods that have been cooked and then refrigerated must be rapidly

reheated to \_\_\_\_\_ °F throughout. (1 point)

**Please provide an answer to the following questions:**

Name two different scenarios (situations) (time and/or place) when you must wash your hands before handling food. (2 points)

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Define the term HACCP. (2 points)

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Define The Term Critical Control Point (CCP). (2 points)

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**In the following 9 scenarios (situations) chose (by CIRCLING the letter ‘a, b, or c’) the correct example of what action you can take to correct for the given hazard in the situation: (1 point each)**

1. The temperature of the left over beef stew that was placed in the refrigerator yesterday measures 68° F during your routine daily check of food temperatures today inside your refrigerator.
  - a) You throw away the beef stew.
  - b) You serve the beef stew immediately to the residents.
  - c) You leave it there since 68° F is in the danger zone.
  
2. You notice a can of insect spray has been placed on a shelf with boxes of cereal.
  - a) You leave it there and continue your routine.
  - b) You remove it and place it with the rest of your insecticides in the garage.
  - c) You remove it and place it with the cans of vegetables.
  
3. Upon your usual inspection of the cleaned dishes as you remove them from your dish washing machine, you notice some dried food particles still on a dinner plate.
  - a) You simply put the dish away in the cupboard.
  - b) You scrub off the dried food debris by hand and re-wash the plate in the dish washing machine and remind all food service employees to be sure to scrape the plates prior to placing in the dishwashing machine.
  - c) You call the police.
  
4. You open the refrigerator door and notice that the thermometer inside reads 58°F.
  - a) You use your calibrated probe thermometer and test the temperature of the milk or another item to check the accuracy of the refrigerator thermometer.
  - b) You do nothing since 58°F is ok.
  - c) You remove the thermometer.
  
5. In the above (#4) scenario (situation), you tested the temperature of the milk in the refrigerator and your calibrated probe thermometer reads 38°F. What does this tell you about the refrigerator thermometer that read 58°F?
  - a) That the refrigerator thermometer is not accurate.
  - b) The refrigerator thermometer needs to be replaced.
  - c) Both a& b.
  
6. You open the cabinet and see the shelf paper is peeling up at the edges.
  - a) You schedule time to remove all of the peeling shelf paper and clean the shelf and replace the shelf paper or repaint the shelf so that it is smooth & cleanable.
  - b) You push a cup over it to hide it.
  - c) You ignore it.

7. Your inspector just left you an inspection report directing you to store the forks to reduce the potential for cross contamination. The picture below shows how you stored your forks.



- a) Without touching the prongs of the fork, you remove the forks from the container and store them neatly in the same direction in a drawer.
  - b) Without touching the prongs of the fork, you turn all the utensils around so that all the handles are pointing up.
  - c) Either a or b above is a satisfactory solution.
8. You notice that the paper towel roll over the hand washing sink is empty.
- a) You do nothing because nobody washes his/her hands during food preparation.
  - b) You immediately put a new roll in and also check to make sure there is enough hand soap as well.
  - c) You call the police.
9. You use a 3-compartment sink set up to wash, rinse and sanitize your dishes. You are not sure if there is enough chlorine sanitizer in the sanitizing sink.
- a) You add one full cup of bleach to the water to be sure.
  - b) You add one half cup of bleach to the water to be sure.
  - c) You submerge a test strip in the water to test the concentration of the chlorine and if it reads less than 50 parts per million, you add a capful of bleach. You test it again with a test strip. If it is over 100 parts per million you add some water to adjust it to between 50 and 100 parts per million. You use a test strip to verify the concentration of the solution.

In these pictures what is wrong with the food containers and/or how the food is stored (1 point) and how should you control the hazard (1 point)? (2 points total for each picture)

