

## Pre/Post-Assessment – Answer Key

1. The purpose of routine health inspections and self-inspections is to:
  - a. catch us doing things wrong and shut us down.
  - b. monitor and improve the safety of the food we store, prepare, and serve.**
  - c. increase the amount of unnecessary paperwork to complete.
  - d. make sure the food meets the new USDA meal pattern requirements.
  
2. Which is NOT a CDC foodborne illness risk factor?
  - a. Improper hot and cold holding temperatures
  - b. Failing to cook food adequately
  - c. Poor personal hygiene
  - d. Maintaining SDS information**
  
3. Which is an example of poor personal hygiene?
  - a. Bare hand contact when preparing and serving ready-to-eat foods**
  - b. Taking too long to cool food
  - c. Improperly cleaning and sanitizing food contact surfaces
  - d. Holding cartons of milk at 55 °F
  
4. Which is an example of food being held at an incorrect temperature?
  - a. Hot food held on the serving line at >135 °F
  - b. Cold food held in refrigeration at <41 °F
  - c. Food thawed at room temperature**
  - d. Food cooled to <70 °F in less than 2 hours, then from 135 °F-41 °F in a total of 6 hours
  
5. Which could lead to unsafe food?
  - a. Keeping fingernails trimmed and free of nail polish
  - b. Lack of soap in a handwash sink**
  - c. Wearing gloves and using clean utensils to serve ready-to-eat food
  - d. Using a proper hair restraint
  
6. Which process will ensure equipment is not contaminated?
  - a. Rinse, wash, sanitize, and air-dry
  - b. Sanitize, rinse, wash, and air-dry
  - c. Wash, rinse, sanitize, and air-dry**
  - d. Wipe all surfaces with a correctly prepared sanitizer

- 
7. The Child Nutrition Reauthorization Act of 2004 requires sites participating in the National School Lunch Program to have how many inspections per year?
- a. One (1)
  - b. Two (2)**
  - c. Four (4)
  - d. Two per quarter
8. During an inspection, it is important to use and model appropriate food safety and hygiene practices. Which of the following practices should you model for staff during an inspection?
- a. Always do scheduled inspections even if you are feeling sick to show the staff how to be tough.
  - b. Wash your hands before putting on gloves.**
  - c. Sample the food as you walk through the kitchen.
  - d. Wear flip-flops.