

Study Questions

Circle the best answer to each question.

- ① **After which activity must food handlers wash their hands?**
 - A Putting on gloves
 - B Serving customers
 - C Applying hand antiseptic
 - D Clearing tables

- ② **What should food handlers do after prepping food and before using the restroom?**
 - A Wash their hands
 - B Take off their hats
 - C Change their gloves
 - D Take off their aprons

- ③ **Which piece of jewelry can be worn on a food handler's hand or arm?**
 - A Watch
 - B Diamond ring
 - C Plain band ring
 - D Medical bracelet

- ④ **When should hand antiseptics be used?**
 - A After washing hands
 - B Before washing hands
 - C When soap is unavailable
 - D When gloves are not being used

- ⑤ **When should food handlers who wear gloves wash their hands?**
 - A After putting on the gloves
 - B Before taking off the gloves
 - C Before putting on the gloves
 - D After applying a hand antiseptic

- ⑥ **A cook wore single-use gloves while forming raw ground beef into patties. The cook continued to wear them while slicing hamburger buns. What mistake was made?**
 - A The cook did not wear reusable gloves while handling the raw ground beef and hamburger buns.
 - B The cook did not clean and sanitize the gloves before handling the hamburger buns.
 - C The cook did not wash hands before putting on the same gloves to slice the hamburger buns.
 - D The cook did not wash hands and put on new gloves before slicing the hamburger buns.

- ⑦ **A food handler has been diagnosed with an illness from *Shigella* spp. What should the manager tell this food handler to do?**
- A Stay home until a doctor approves a return to work.
 - B Wear gloves while handling food.
 - C Work in a nonfood handling position.
 - D Wash hands frequently while handling food.
- ⑧ **A food handler prepares and delivers meals to elderly individuals receiving cancer care services at home. What symptoms require this food handler to stay home from work?**
- A Thirst with itching
 - B Soreness with fatigue
 - C Sore throat with fever
 - D Headache with soreness
- ⑨ **When is it acceptable to eat in an operation?**
- A When prepping food
 - B When washing dishes
 - C When sitting in a break area
 - D When handling utensils
- ⑩ **What should a manager of a hospital cafeteria do if a cook calls in with a headache, nausea, and diarrhea?**
- A Tell the cook to stay away from work and see a doctor.
 - B Tell the cook to come in for a couple of hours and then go home.
 - C Tell the cook to rest for a couple of hours and then come to work.
 - D Tell the cook to go to the doctor and then immediately come to work.

For answers, please turn to page 3.21.