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.
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.

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

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

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.*