## Kitchen and Food Safety Test

## Choose the best answer for each statement.

1. What must foodhandler's do after touchin	ng their hair, face, or body?
a. wash their hands	c. change their aprons
b. rinse their gloves	d. use a hand antiseptic
2. What should foodhandlers do after prepp	ing food and before using the restroom?
a. Wash their hands	c. Change their gloves
b. Take of their hats	d. Take off their aprons
3. Which piece of jewelry can be worn by a f	foodhandler?
a. Diamond ring	c. Plain metal band
b. Medical bracelet	d. Watch
4. Foodhandlers should keep their fingerna	ils:
a. short and unpolished	c. long and painted with nail polish
b. long and unpolished	d. short and painted with nail polish
5. Hands should be washed after:	
a. using the restroom	c. taking out garbage
b. touching the hair, face, or body	d. all of the above
6. The five main kitchen hazards are:	
a. food, juice, meat, poultry, and fish	c. showers, sinks, baths, counters, and floors
b. falls, cuts, electrical shocks, burns, and	d. cabinets, drawers, counters, appliances, and
poison	microwaves
Safe or Unsafe	
Answer each statement as a safe practice with	th an S or an unsafe practice with a U.
7 Wipe up any spills immediately.	
8 Use a cutting board when using a kr	nife.
9 Pour baking soda over the flames of	f a grease fire.
10 Pour water on a grease fire.	
11 Keep flammable materials away fr	om the range.

12	Wear loose long-sleeved garments to protect your arms while cooking.
13	_ Keep pan handles toward the edge of the stove top so they are easy to reach.
14	_ Use electric appliances with wet hands.
15	_ Sweep up broken glass with a broom or brush immediately and use a damp
	paper towel to pick up tiny pieces.
16	_ Use a knife to open cans.
17	_ Clearly label poisons.
18	Promptly refrigerate leftovers in clean, covered containers.
19	_ Taste food that might be spoiled
20	_ Store meats on the bottom shelf of refrigerator.