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# RURAL ENVIRONMENTAL HEALTH ALLIANCE

Marquette and Green Lake Counties



## Temporary/Transient Food Stand Safety Training Self-Study Course Test

NAME: \_\_\_\_\_ PHONE: \_(\_\_\_\_\_)\_\_\_\_\_

ADDRESS: \_\_\_\_\_ DATE: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_ ZIP CODE: \_\_\_\_\_

Email: \_\_\_\_\_

Darken a circle around the correct answer on score sheet below.

1.	A	B	C	D
2.	A	B	C	D
3.	A	B	C	D
4.	A	B	C	D
5.	A	B	C	D
6.	A	B	C	D
7.	A	B	C	D
8.	A	B	C	D
9.	A	B	C	D
10.	A	B	C	D
11.	A	B	C	D
12.	A	B	C	D
13.	A	B	C	D
14.	A	B	C	D
15.	A	B	C	D
16.	A	B	C	D
17.	A	B	C	D
18.	A	B	C	D
19.	A	B	C	D
20.	A	B	C	D
21.	A	B	C	D
22.	A	B	C	D
23.	A	B	C	D
24.	A	B	C	D
25.	A	B	C	D

The minimum age required to complete the Temporary food Stand Self-Study Course is 18 years of age. Is the person completing this test 18 or older? ☐ **Yes** ☐ **No**

Please read the "Requirements for Temporary Food Stands" booklet and use it as a reference to complete this open book self-study test. Return the answer sheet only to the Rural Environmental Health Alliance when complete. You must score 80% to pass the exam and receive a certificate.

### Mail to:

Rural Environmental Health Alliance  
428 Underwood Avenue  
Montello, WI 53949  
Mon-Fri 8am-4:30pm

Fax: (608)297-8923

#### **For office use only:**

Score: \_\_\_\_\_

Cert. Issued: \_\_\_\_\_

- 1. Which of the following is false about the safe operation of a temporary food stand?**
  - A. Food stand must be at least 100 feet from any animal enclosure
  - B. Food stand must have a roof or tent over all food preparation areas except for grills for fire safety
  - C. Food stand must have at least one handwashing station for easy access by all food workers
  - D. Food workers may eat and smoke in the food preparation area
- 2. Which food is not approved for sale at a food stand?**
  - A. Homemade pumpkin pie
  - B. Homemade cookies
  - C. Homegrown vegetables
- 3. When you have symptoms of foodborne illness or an infected sore on your hand, you may not work at the food stand. Which of the following is not a symptom of foodborne illness?**
  - A. Diarrhea or vomiting
  - B. Cough
  - C. Fever and sore throat
  - D. Jaundice
- 4. Potentially hazardous foods must be kept under temperature control for safety. Which of the following is not considered a potentially hazardous food?**
  - A. Red meats
  - B. Cooked vegetables
  - C. Poultry and eggs
  - D. Buns, crackers, and uncut fresh vegetables
- 5. Which of the following is not an acceptable method for thawing foods?**
  - A. Under refrigeration
  - B. Under cold running water
  - C. At room temperature
  - D. As part of the cooking process
- 6. You are required to wear disposable gloves or use utensils to handle which of these ready-to-eat foods?**
  - A. Pickles and hamburger buns
  - B. Drink ice
  - C. Potato salad
  - D. All of the above
- 7. Foodborne pathogens may cause serious illness or death. Bacteria grow best when food temperatures are in a narrow range known as the Temperature Danger Zone (41°F to 135°F). Which of the following statements is false?**
  - A. Inadequate refrigeration and improper hot holding encourage the growth of pathogens.
  - B. Preparing food ahead of time introduces more risk of pathogen growth because food is brought through the danger zone twice during cooling and then reheating.
  - C. Foodborne pathogens can usually be detected by sight, smell or taste.
  - D. Food must be cooled from 135 to 70°F in 2 hours and from 70 to 41°F in the next 4 hours (total of 6 hours).
- 8. Pre-cooked brats do not require refrigeration during storage.**
  - A. True
  - B. False
- 9. Which statement about ice use is true?**
  - A. Ice can be dispensed with hands or cups.
  - B. Ice can be made from untested well water.
  - C. Ice is considered a ready-to-eat food item and is subject to food safety regulations.
  - D. Ice can be stored on the floor, as long as it is in the original bag
- 10. You should wash your hands:**
  - A. Before you prepare food
  - B. After you handle raw meat, fish and poultry
  - C. After you go to the restroom
  - D. All of the above

11. Which of the following handwashing aids is not required at your handwashing station?
  - A. A basin or bucket to catch the water
  - B. Nail brush
  - C. Soap and paper towels
  - D. Warm water in a large container with a spigot that doesn't self-close
12. The proper way to use disposable gloves is:
  - A. You must discard gloves if they become torn, soiled or are removed for any reason.
  - B. You must wash your hands before putting on gloves.
  - C. You must change gloves between activities.
  - D. All of the above
13. Food workers may not wear jewelry on their hands or wrists, but there is one exception. Which of these jewelry items is allowed?
  - A. A plain wedding band
  - B. One ring and a watch
  - C. A watch
  - D. A bracelet
14. At a minimum, how long should hands be rubbed together during handwashing?
  - A. No less than 5 seconds
  - B. No less than 10 seconds
  - C. No less than 1 minute
  - D. No less than 15 seconds
15. Which of the following is the least effective method of cooling hot foods?
  - A. Adding ice as an ingredient
  - B. In an uncovered shallow metal pan
  - C. In a covered plastic container
  - D. Stirring with an ice wand
16. Which of the following statements is true about storing food?
  - A. A clean container that once held detergent may be used to store most types of foods.
  - B. A brand new garbage container may be used to store most types of foods.
  - C. A food-grade container must be used to store all types of foods.
17. Which of the following statements is true? After touching raw ground beef, it is important to:
  - A. Wipe your hands on a sanitized wiping cloth
  - B. Use hand sanitizer
  - C. Wash your hands with soap and water
  - D. Dip your hands in a bucket of sanitizer
18. What is the minimum internal temperature that these raw meats must reach before being served?
  - A. Ground beef or pork (e.g. burgers and brats) 155°F and chicken 165°F
  - B. Ground beef or pork 150°F and chicken 160°F
  - C. Ground beef/port 135°F and chicken 165°F
19. What is the maximum cold holding temperature for potentially hazardous foods kept in coolers and refrigerators?
  - A. 50° F
  - B. 41° F
  - C. 32° F
  - D. 45° F
20. The best way to check the temperature of food during cooking, cooling or hot holding is to use a calibrated metal stem food thermometer. Which of the following statements is false:
  - A. Thermometer should be calibrated before each food event and whenever dropped.
  - B. You may use an oven or candy thermometer.
  - C. Thermometer must be cleaned and sanitized after each use and stored clean.
  - D. A thermometer is properly calibrated if it measures 32 degrees F in ice water.
21. Proper cold storage of raw meats at a temporary food stand include?
  - A. Leaving boxes of meat in the back of your van for the day
  - B. Leaving boxes of meat out on a picnic table in the sun to thaw
  - C. Using clean coolers with ice or mechanical refrigeration at 41°F or less
22. Cloths used for wiping counters and other food prep surfaces must be stored in sanitizer water. The proper mix of sanitizer water is:

- A. 100 ppm bleach and soap solution
- B. 1000 ppm bleach solution
- C. Half bleach, half water
- D. 100 ppm bleach solution

**23. How do you know that your refrigerator is at the right temperature?**

- A. Plug it in the day before and make sure it gets cold
- B. Stick your hand in the refrigerator to check the temperature.
- C. Place an accurate thermometer in the warmest part of the refrigerator to monitor the temperature and make sure it can hold food at 41°F or less.

**24. Proper dish washing procedure is:**

- A. Wash in hot soapy water, rinse, sanitize and air dry
- B. Wash in hot soapy water, sanitize, rinse and air dry
- C. Wash in hot soapy water, rinse, sanitize and dry with a cloth towel
- D. Wash in hot soapy water, rinse and air dry.

**25. Potentially hazardous food must be hot held at or above 135°F. How do you know if the temperature of food in a hot holding unit (Nesco) is hot enough?**

- A. Look to see if the power light is still on
- B. Check the food temperature frequently with a calibrated metal stem thermometer
- C. Check to see if steam is rising from the food
- D. Visually check the temperature dial on the Nesco or hot holding unit