

Activity Quiz 3

The Safe Food Handler



Name _____ Date _____

True or False?

- ① _____ You should wash your hands after taking a break to smoke.
- ② _____ You should not have painted fingernails when serving food.
- ③ _____ Wearing a dirty uniform or apron can contaminate food.
- ④ _____ Use hand antiseptic before washing hands.

Handwashing Steps

Put the handwashing steps in the correct order.

- ① _____ A Vigorously scrub hands and arms for at least 10 to 15 seconds.
- ② _____ B Apply enough soap to build up a good lather.
- ③ _____ C Dry hands and arms with a single-use paper towel or a hand dryer.
- ④ _____ D Wet your hands and arms with running water as hot as you can comfortably stand (at least 100°F [38°C]).
- ⑤ _____ E Rinse your hands and arms thoroughly under warm running water.

Actions That Can Contaminate Food

Place an **X** next to each action that can contaminate food.

- ① _____ Touching your hair, face, or body
- ② _____ Wearing a hat while prepping food
- ③ _____ Handling money
- ④ _____ Wearing a clean apron
- ⑤ _____ Sneezing, coughing, or using a tissue

Exclude or Restrict?

Write an **E** next to the statement if the food handler should be excluded from the operation. Write an **R** next to the statement if the food handler should be restricted from working with or around food.

- ① _____ A food handler at a hospital has a sore throat and a fever.
- ② _____ A food handler at a nursing home has jaundice.
- ③ _____ A food handler at a restaurant was vomiting this morning.
- ④ _____ A food handler at a restaurant has been diagnosed with a foodborne illness caused by *Salmonella* Typhi.

Answer Key

True or False?

- ① T
- ② T
- ③ T
- ④ F

Handwashing Steps

- ① D
- ② B
- ③ A
- ④ E
- ⑤ C

Actions That Can Contaminate Food

1, 3, and 5 should be marked.

Exclude or Restrict?

- ① E
- ② E
- ③ E
- ④ E