



## TEMPORARY EVENT FOOD SAFETY QUIZ

All food booths must have a person in charge who is knowledgeable in food safety. Complete this quiz if there will be no employee on-site with a valid Food Manager Certificate or Food Handler Card. Train all employees on food safety as it applies to their specific duties. Proper food safety knowledge will help ensure that the public receives safe food and beverages. This short quiz is designed to help identify whether training is needed before the event.

NAME OF BOOTH: \_\_\_\_\_

NAME OF EVENT: \_\_\_\_\_ DATE(S) OF EVENT: \_\_\_\_\_

NAME OF PERSON COMPLETING QUIZ: \_\_\_\_\_ TITLE: \_\_\_\_\_

1. POTENTIALLY HAZARDOUS FOODS (PHF) REQUIRE TEMPERATURE CONTROL TO PREVENT THE GROWTH OF BACTERIA. WHICH FOOD IS NOT A PHF?

*a. cooked rice*

*b. grilled chicken*

*c. cut melon*

*d. potato chips*

*e. raw hamburger*

2. ALL COLD PHF SHOULD BE KEPT AT OR BELOW \_\_\_\_\_ °F .

*a. 55*

*b. 41*

*c. 70*

*d. 48*

3. ALL HOT PHF SHOULD BE SERVED IMMEDIATELY TO THE CUSTOMER OR BE HELD AT OR ABOVE \_\_\_\_\_ °F.

*a. 135*

*b. 212*

*c. 110*

*d. 98*

4. TRUE OR FALSE? FOOD STORED AND PREPARED AT HOME MAY NOT BE SERVED OR SOLD TO THE PUBLIC (COTTAGE FOOD EXCEPTED).

*a. true*

*b. false*

5. WHICH OF THE FOLLOWING METHODS HELP KEEP FOOD HOT (AT OR ABOVE 135°F) IN HOT HOLDING EQUIPMENT?

*a. cooking/reheating food before placing in unit*

*b. pre-heating hot holding equipment before use*

*c. stirring the food frequently*

*d. all of the responses would help*

6. TRUE OR FALSE? AN ACCURATE PROBE-TYPE THERMOMETER MUST BE AVAILABLE AND USED TO CHECK HOLDING AND COOKING TEMPERATURES.

*a. true*

*b. false*

7. ALL FOOD PREPARATION SHOULD BE PERFORMED \_\_\_\_\_ THE BOOTH.

*a. outside*

*b. adjacent to*

*c. at home*

*d. inside*

8. TRUE OR FALSE? AFTER BARBECUING FOODS ON A GRILL LOCATED OUTSIDE OF YOUR BOOTH, YOU MAY SERVE THE BARBEQUED FOODS DIRECTLY TO CUSTOMERS OUTSIDE OF THE BOOTH.

*a. true*

*b. false*

**9. WHAT SHOULD YOU DO WITH LEFTOVER FOOD AT THE END OF THE DAY?**

- a. discard it*
- b. cover it, refrigerate it and reuse it the next day*
- c. cool food and then reheat it the next day*
- d. give it away for free*

**10. HOW SHOULD SELF-SERVE CONDIMENTS BE AVAILABLE TO CUSTOMERS?**

- a. in squeeze bottles*
- b. in containers with a hinged lid*
- c. in individual packets*
- d. all are correct*

**11. TRUE OR FALSE? A PERSON IN CHARGE SHALL BE PRESENT IN THE BOOTH DURING ALL HOURS OF OPERATION.**

- a. true*
- b. false*

**12. WHEN SHOULD A FOOD HANDLER WASH HIS OR HER HANDS?**

- a. at the start of their shift*
- b. after using the restroom*
- c. after touching money*
- d. all are correct*

**13. TRUE OR FALSE? FOOD HANDLERS ARE REQUIRED TO MINIMIZE BARE HAND CONTACT WITH READY-TO-EAT FOODS BY WEARING GLOVES OR USING UTENSILS.**

- a. true*
- b. false*

**14. A UTENSILS WASHING STATION IS NOT REQUIRED IN YOUR BOOTH IF:**

- a. one is adjacent to booth and shared with less than 3 other booths*
- b. only packaged food served*
- c. event is less than 4 hours and back-up utensils are available*
- d. all are correct*

**15. UTENSIL WASH STATIONS SHOULD HAVE 3 SEPARATE CONTAINERS: (1) FOR SOAPY WATER, (2) FOR RINSE WATER, (3) FOR SANITIZER. WHEN USING CHLORINE BLEACH AS A SANITIZER, HOW MUCH SHOULD BE USED?**

- a. 1 cup per 2 gallons of water*
- b. 1/2 teaspoon per 2 gallons of water*
- c. 1 teaspoon per 2 gallons of water*
- d. 1 tablespoon per 1 gallon of water*

**16. ALL OF THE FOLLOWING ARE REQUIRED AT A HANDWASH STATION, EXCEPT FOR:**

- a. warm water*
- b. paper towels*
- c. hand sanitizer*
- d. hand soap*

**17. TRUE OR FALSE? WARM WATER IS REQUIRED IN THE BOOTH AT ALL TIMES FOR HAND WASHING.**

- a. true*
- b. false*

**18. TRUE OR FALSE? WASH WATER AND OTHER LIQUID WASTE (ICE MELT, ETC.) MAY BE DRAINED INTO A LEAK PROOF CONTAINER AND THEN DISPOSED OF ONTO THE GROUND OR INTO STORM DRAINS.**

- a. true*
- b. false*