**Battleship Questions and Answers**

A:1

To avoid causing a food-borne illness, you should avoid doing the following with your hands:

1. Scratching your scalp
2. Running fingers through your hair
3. Wiping or touching the nose
4. Rubbing an ear
5. All of the above

A:2

To avoid causing a food-borne illness you should do the following with your hands:

1. Touch a pimple or and infected wound
2. Wear a clean uniform
3. Cough or sneeze into your hand
4. Spit into the operation

A:3

A good personal hygiene program can only succeed if you are a good role model to your employees

True or False

A:4

A person who carries pathogens and can infect others without ever getting sick themselves is called a:

1. Bug
2. Carrier
3. Friend
4. Dog

A:5

What is the most important part of good personal hygiene?

1. Combing your hair
2. Blowing your nose
3. Washing your hands
4. Cleaning lint off your pants

A:6

How long should it take to wash your hands?

1. 20 seconds
2. 35 seconds
3. 5 seconds
4. 10 seconds

A:7

Food handlers should wash their hands after doing certain activities (name 3):

* Using the restroom
* Touching the body or clothing
* Coughing, sneezing, blowing nose, or using a handkerchief or tissue
* Eating, drinking, smoking or chewing gum or tobacco
* Handling soiled items
* Handling raw meat, seafood, or poultry
* Taking out garbage
* Handling service animals or aquatic animals
* Handling chemicals
* Changing tasks
* Leaving and returning to the kitchen/prep area
* Handling money
* Using electronic devices
* Touching anything else that might contaminate hands

A:8

A liquid or gel that is used to lower the number of pathogens on skin:

1. Lotion
2. Fingernail polish
3. Hand antiseptic
4. Anti itch crème

B:1

Long, artificial, and painted fingernails are acceptable in the food service industry.

True or False

B:2

What does impermeable mean?

Liquid cannot pass through it.

B:3

When should you use a single use glove?

1. Slicing apples for an apple pie
2. Garnishing a plate with chopped herbs
3. Breading chicken wings before frying them
4. Chopping lettuce for a mixed green salad

B:4

Change your gloves after how long of continuous use?

1. 1 hour
2. 2 hours
3. 4 hours
4. 6 hours

B:5

Having a good dress code is essential to keeping food and people safe. Name 3 good dress code practices.

Table 3.2 on page 3.15

B:6

Food handler has is vomiting or has diarrhea and has been diagnosed with Norovirus.

Exclude or Restrict?

B:7

Food handler has an infected wound or boil that is not properly covered.

Exclude or Restrict?

B:8

Food handler has a sore throat with a fever.

Exclude or Restrict?

C:1

The path that food takes through your operation. It begins when you buy the food and ends when you serve it.

1. Yellow brick road
2. Flow of food
3. Road to everlasting happiness
4. Food Pathway

C:2

What is the temperature danger zone?

1. 137 to 40 degrees
2. 135 to 165 degrees
3. 41 to 135 degrees
4. 41 to 165 degrees

C:3

Within the temperature danger zone there is a range that pathogens grow rapidly it is:

1. 50 to 125 degrees
2. 60 to 125 degrees
3. 70 to 125 degrees
4. 80 to 125 degrees

C:4

Which of the following does not prevent cross contamination?

1. Use separate equipment for raw and ready to eat food
2. Clean and sanitize before and after tasks
3. Prep raw and ready to eat food at different times
4. Buy prepared food
5. None of the above

C:5

It is always good to avoid time temperature abuse. Which of the following is a good policy or procedure to follow?

1. Know which food items should be monitored
2. Record temperatures regularly
3. Make sure the correct kinds of thermometers are available.
4. Understand when corrective actions must occur
5. All of the above

C:6

Name three types of thermometers.

* Bimetallic stemmed thermometer
* Thermocouples
* Thermistors

C:7

Using the picture of the bimetallic stemmed thermometer identify the following:

* Indicator head
* Indicator or calibration nut
* Stem
* Dimple
* Sensing area

C:8

There are 4 types of probes. List 2 and their uses.

* Immersion Probe – liquid
* Surface Probe – flat cooking surface
* Penetration Probe – food especially thin foods
* Air Probe – air inside coolers and freezers

D:1

To calibrate a bimetallic stemmed thermometer you can use the following method:

1. Air-point method
2. Boiling-point method
3. Ice-point method
4. Heat-point method
5. Both b and c

D:2

How long can food stay in the temperature danger zone before it must be thrown out?

1. 1 hour
2. 2 hours
3. 3 hours
4. 4 hours

D:3

A thermometer used to measure the temperature of food must be accurate to what temperature?

1. +/- 2° F or +/-1° C
2. +/- 4° F or +/- 3° C
3. +/- 6° F or +/- 5° C
4. +/- 8° F or +/- 7° C

D:4

How far must a bimetallic stemmed thermometer be inserted into food to give an accurate reading?

1. Just past the tip of the thermometer stem
2. Halfway between the tip of the thermometer stem and the dimple
3. To the dimple in the thermometer stem
4. Past the dimple of the thermometer stem

D:5

Which probe should be used to check the temperature of a chicken breast?

1. Air probe
2. Immersion Probe
3. Penetration Probe
4. Surface Probe

D:6

A food handler will be wearing single-use gloves to assemble boxed lunches. When must the food handler’s hands be washed?

1. After 4 hours
2. After the first hour
3. After putting on the gloves
4. Before putting on the gloves

D:7

The best menu item we serve is?

1. Super Nachos
2. Chili and Cinnamon Rolls
3. Soft Tacos
4. Bean and Cheese Burritos

D:8

Always wipe your hands on your apron.

True or False

