

1. Chris works at a quick-service restaurant. She is suffering from seasonal allergies, so she carries a small pack of tissues with her. Her assigned responsibility is to make salads. She washes her hands properly and puts on single-use gloves before she starts her shift. When Chris needs to sneeze, she steps away from the food preparation area, pulls a clean tissue out of her pocket, sneezes into it, and then discards it. Because her medication gives her a dry mouth, Chris keeps a glass of water at her station. Her clearly labelled bottle of allergy medication has to be kept cold, so she stores it in the walk-in refrigerator. ✔

Are any of Chris's actions a threat to food safety?

A. No, because she steps away from the food preparation area before she sneezes

B. No, because she washes her hands at the beginning of the shift

C. No, because she is wearing gloves

D. Yes, because she does not change her gloves and wash her hands after sneezing

Outcome: **Satisfactory**

2. Referring to the previous question, which of Chris's actions posed a threat to food safety? Please select four (4) answers. ✔

A. She stored her medication in an unsealed container in the walk-in refrigerator

B. She washed her hands and put on gloves at the beginning of her shift

C. She did not wash her hands and change her gloves after using a tissue

D. She continued her food preparation activities without informing her manager of her condition

E. She drank from an open container in a food handling area

F. She stepped away from the food preparation area to sneeze

Outcome: **Satisfactory**

3. Marty works for a catering company. A few days ago, he was serving hot food at an outdoor music festival. He did not wear gloves because he used spoons and tongs to serve the food. His manager noticed that Marty made multiple trips to the bathroom during his four-hour shift. These trips did not interrupt service to customers because there were plenty of staff members on hand and Marty hurried to and from the restroom. The nearest restroom had soap, separate hot and cold water taps, and a working hot-air dryer, but no paper towels. Each time Marty used the restroom, he washed his hands quickly and then dried them on his apron. Throughout the following week, the manager of the catering company received several telephone calls from people who had attended the music festival and had eaten their food. They each complained of diarrhoea, fever, and chills. One call was from a mother of a young boy who was hospitalised for dehydration. The doctor reported that the boy had shigellosis (a foodborne illness). How might Marty have caused an outbreak of shigellosis? (Which of the following would be the most correct answer?) ✔

A. Marty may have contaminated the food by keeping it at the wrong temperature during service.

B. The facility may have been supplied contaminated ingredients.

C. Marty was unlikely to be responsible because he said he never touched the food.

D. Marty had failed to wash and dry his hands correctly. Although Marty had used tongs, he must have made contact with the food and food contact surfaces which contaminated the food.

Outcome: **Satisfactory**

4. Your small sandwich shop has just had an inspection from the local council health inspector. Everything went well except for the handwashing facilities. The health inspector said your handwashing facilities did not comply with regulations. Looking at the picture, what is missing from the handwashing facilities? Select one (1) answer. ✔



A. Tap with potable running water

B. Soap dispenser

C. Paper towels

D. An appropriate quality sink for handwashing

Outcome: **Satisfactory**

5. If you had been cleaning a bathroom and were asked to help in the kitchen, what should you do? Please select one (1) answer only.

- A. Change your clothes
- B. Change your apron and wash your hands
- C. Nothing
- D. Put on new gloves

Outcome: **Satisfactory**

parte 2

1. According to the XYZ Dress and Hygiene Policy, when should you wash your hands? Select three (3) answers. ✓

- A. Immediately after smoking, coughing, sneezing, using a handkerchief or disposable tissue, eating, drinking, or using tobacco or similar substances
- B. Immediately after using the toilet
- C. Before going to the toilet
- D. Immediately after using knives
- E. After touching hair, scalp, or a body opening

Outcome: **Satisfactory**

3. You observe a co-worker washing their hands in the middle of their food preparation shift and notice they are wearing a watch and a ring. What could you do? Select



- A. Verbally report the hygiene hazard to your supervisor immediately
- B. Report the potential hazard at your next food safety meeting
- C. Ignore the potential problem

Outcome: **Satisfactory**

4. Identify the food hazard in the picture below. Select one (1) answer.



- A. Incorrect knife
- B. Not wearing gloves
- C. Wearing jewellery
- D. Incorrect colour cutting board

Outcome: **Satisfactory**

5. Identify three (3) food hazards in the picture below. Select three (3) answers.



- A. Cutting vegetable and chicken on the same board and wrong colour board
- B. Not wearing gloves
- C. Incorrect knife
- D. Not wearing chef's hat or hair net
- E. Wearing jewellery

Outcome: **Satisfactory**

6. Identify two (2) hygiene hazards in the picture below.



- A. Wiping hands on uniform
- B. Not wearing chef's hat or hair net
- C. Wearing incorrect uniform
- D. Wearing jewellery and a watch

Outcome: **Satisfactory**

7. Identify one (1) unhygienic cleaning practice in the picture below.



- A. Cleaning bench with tea towel
- B. Wearing jewellery
- C. Using incorrect detergent
- D. Not wearing gloves

Outcome: **Satisfactory**

8. Identify three (3) potential hygiene hazards in the picture below.



- A. Dirty uniform
- B. Wearing incorrect footwear
- C. Wearing shorts
- D. Dirty hands
- E. Wearing watch and jewellery

Outcome: **Satisfactory**