

Sanitation Review - Post-quiz

1. Which of the following is NOT part of the handwashing procedure?

- A. Wet arms up to elbows.
- B. Use a hand sanitizer instead of a sink if you are busy.
- C. Include backs of hands and under nails.
- D. Dry your hands using a single-service towel or hot air dryer.

2. Which of the following is a bad practice?

- A. Using your clean hands to put out fresh rolls
- B. Wearing gloves all day without washing your hands
- C. Grabbing a spoon by the “food end” before using it to stir cooking food
- D. All of the above

3. True or false: Hold hot foods at 165° F.

4. The temperature danger zone is:

- A. 41° F–135° F
- B. 41° F–140° F
- C. 45° F–to 95° F
- D. 45° F–125° F

5. How long should the dishes remain in the sanitizing solution?

- A. 1 minute
- B. 30 seconds
- C. 45 seconds
- D. Just dip them in