✅ Safety & Sanitation Quiz · ANSWER KEY

Culinary 1 · Unit 1 · Level 2 (modified). 15 questions · 3 choices each · 1 point each.

Name: _____ Date: _____ Period: _____

Circle the best answer. You may have the questions read aloud.

1. 🌡️ What is the Temperature Danger Zone? Pre-test #2

A. 41°F to 135°F | B. 31°F to 145°F | C. 51°F to 155°F

2. ⏰ How long can food safely stay in the Danger Zone? Pre-test #3

A. 1 hour | **B. 2 hours** | C. 3 hours

3. 🧼 How long should you scrub your hands? Pre-test #4

A. 5 seconds | B. 10 seconds | **C. 20 seconds (sing the ABC song)**

4. 🧊 What is the safest way to thaw frozen meat? Pre-test #5

A. On the counter overnight | **B. In the fridge** | C. In warm water

5. 🍽️ How should dishes dry in a kitchen? Pre-test #6

A. Air dry | B. With a dish towel | C. Put them away wet

6. 🩹 A bandage falls into the soup. What kind of hazard is it? Pre-test #7

A. Biological | B. Chemical | **C. Physical**

7. 🧴 Where should the sanitizer bottle go? Pre-test #8

A. On a shelf above the food | **B. Away from food and prep areas** | C. On the prep table

8. 🍔 A cook makes raw burger patties with gloves on. Next he slices buns. What should he do first? Pre-test #13

A. Keep the same gloves on | B. Rinse the gloves | **C. Wash hands and put on new gloves**

9. 🧤 When do you wash your hands if you will wear gloves? Pre-test #14

A. Before you put the gloves on | B. After 2 hours | C. You don't need to

10. 🤒 A cook is throwing up and has diarrhea. What should the cook do? Pre-test #15

A. Come to work | **B. Stay home and see a doctor** | C. Work for 2 hours

11. 🔪 You cut raw chicken on a cutting board. Now you need it for vegetables. What do you do? Pre-test #17

A. Wash, rinse, and sanitize it | B. Turn it over | C. Wipe it with a paper towel

12. 📏 How far off the floor should food be stored? Pre-test #20

A. 1 inch | **B. 6 inches** | C. 12 inches

13. 🦃 What temperature must cooked ground turkey reach inside? Pre-test #24

A. 135°F | B. 145°F | **C. 165°F**

14. 🧪 What sanitizer do we use in our class? Pre-test #30

A. Quat | B. Bleach | C. Hot water

15. 🐔 Salmonella usually comes from… Pre-test #31

A. Bulging cans | **B. Raw chicken and eggs** | C. Ground beef

Answers

1-A · 2-B · 3-C · 4-B · 5-A · 6-C · 7-B · 8-C · 9-A · 10-B · 11-A · 12-B · 13-C · 14-A · 15-B

Each question is a reworded item from the gen ed "Safety & Sanitation Pre Test" (32 questions). Matching items #7, #29, #31 became single questions. Score: __ / 15. Gen ed items not used: 1, 9–12, 16, 18–19, 21–23, 25–29, 32.