



# Food Safety Video Quiz

Revised 05/25/2017

Trainee Name: \_\_\_\_\_ Date: \_\_\_\_\_

1. Starting from the farm and ending at the consumer, there \_\_\_\_\_ million workers in the food industry.
2. The two major governmental agencies that monitor food safety in the United States are:  
\_\_\_\_\_ and \_\_\_\_\_.
3. Safe food means that the food does not pose any \_\_\_\_\_ to the consumer.
4. The HACCP is a program developed by \_\_\_\_\_.
5. Cliff Viessman Inc has the time and temp requirement of \_\_\_\_\_ degrees at \_\_\_\_\_ consecutive minutes.
6. Bacteria need what 4 things to grow:  
\_\_\_\_\_
7. Personal hygiene begins at \_\_\_\_\_.
8. Food can only be stored or ate in \_\_\_\_\_ areas.
9. When washing your hands, use the \_\_\_\_\_ water that you can handle.

### True and False

10. Each year in the United States over 5,000 people die from food contamination. \_\_\_\_\_
11. Cliff Viessman does not have to comply with governmental or customer food safety Polices. \_\_\_\_\_
12. Each year over 76 million Americans get sick from food. \_\_\_\_\_
13. Foreign Material is the most common form of food poisoning. \_\_\_\_\_
14. The temperature referred to as the "Danger Zone" for bacteria is 40 degrees to 140 degrees. \_\_\_\_\_
15. Hand washing is ***not*** the most important practice related to preventing disease. \_\_\_\_\_
16. Many fellow employees' jobs, including yours, depend on ***YOUR*** personal food safety practices. \_\_\_\_\_
17. If you are in doubt, you should contact your supervisor and question the situation. \_\_\_\_\_
18. In the United States, no one is admitted to the hospital for food contamination. \_\_\_\_\_

Total Score Possible: 23

Wash Tech's Score: \_\_\_\_\_

**\*\*If any answers given by the trainee are wrong or unanswered, he/she must be retrained in that area until 100% of the answers are correct.\*\***

\_\_\_\_\_  
Trainer's Printed Name

\_\_\_\_\_  
Trainer's Signature