Idaho Temporary Food Vendor Exam
2018

This exam is for the exclusive use of temporary food establishment operations that offer a limited menu. Based on menu and type of operation, the local Public Health District may require you to complete a different exam.

Name:_________________________________________

Please circle the correct answer to each question. You must score a 75% (19 of 25 questions must be correct) or better to pass the exam.

1. Which of the following injuries could lead to food contamination?
   a. Cut on hand
   b. Hangnail on little finger
   c. Burn on thumb
   d. All of the above

2. Gloves or other materials to prevent bare hand contact with foods must be used when:
   a. Taking out the garbage
   b. Washing the dishes
   c. Mopping the floor
   d. Working with ready-to-eat foods

3. Foods can be held at temperatures within the danger zone for up to how many hours before they must be discarded?
   a. 2 hours
   b. 3 hours
   c. 4 hours
   d. 8 hours

4. Foods being hot held must be held at or above what temperature?
   a. 165°F
   b. 150°F
   c. 140°F
   d. 135°F

5. A turkey leg must be cooked to an internal temperature of:
   a. 130°F for 15 seconds
   b. 165°F for 15 seconds
   c. 145°F for 15 seconds
   d. 140°F for 15 seconds
6. The proper steps, in order, for dish washing are:
   a. Wash, rinse, sanitize, rinse, air dry
   b. Wash, sanitize, air dry
   c. Wash, rinse, sanitize, air dry
   d. Wash, rinse, sanitize, towel dry

7. An inspector sees raw hamburger juice dripping into a bowl of salad greens in a cooler. What must the food establishment now do?
   a. Serve the salad immediately
   b. Discard the salad and place the hamburger in a location that so that it will not drip into foods
   c. Remove the hamburger and cook it immediately
   d. Wash the salad ingredients before serving

8. I made some food at home prior to setting up my booth. I can use this food if:
   a. I cleaned my kitchen first
   b. Only if the food meets the “Cottage Food” definition
   c. I packaged the food carefully
   d. I have kept the food cold the entire time

9. All beef products served in a temporary booth:
   a. Must come from local producers
   b. Must not be served raw or undercooked
   c. Do not need to be date marked
   d. Must be USDA inspected

10. Which of the following foods will not support progressive bacterial growth?
    a. Beef jerky
    b. Cooked rice
    c. Refried beans
    d. Cut watermelon

11. Dishwashing water must be disposed:
    a. Behind the booth
    b. In a location approved by the Health District
    c. In a dumpster
    d. Away from the food booth

12. How much space should exist between storage spaces and the ground
    a. At least 6 inches
    b. At least 2 inches
    c. At least 12 inches
    d. At least 9 inches
13. Which of the following is an acceptable method to thaw food
   a. Under cool, running water
   b. At room temperature
   c. Warming it with a warmer
   d. None of the above

14. A good way to help control for insects and mice in a temporary food booth is:
   a. Keeping the area clean and free of debris
   b. Using approved pesticides
   c. Nothing – the booth is in an outside location
   d. A and B

15. Which of the following is an acceptable means to restrain long hair
   a. Hair is not required to be restrained in a temporary booth
   b. Baseball cap or pony tail for long hair
   c. Hair net
   d. B and C

16. Handwashing facilities can be properly used for the following purposes:
   a. Handwashing purposes
   b. Temporary storage
   c. Food preparation
   d. All of the above

17. You have been handling money at the cash register and then begin to prepare food. Before putting on clean gloves, you are required to...
   a. Wash your hands thoroughly
   b. Wipe your hands dry on an apron
   c. Use hand sanitizer
   d. Dip your hand in the bucket with sanitizer solution

18. When relying on time only as a public health control, a food establishment may be allowed to keep foods in the “Danger Zone” for 4 hours. A container of food must be labeled with which of the following:
   a. The time the food must be discarded
   b. The time the food was packaged
   c. The temperature of the food prior to being packaged
   d. Nothing extra needs to be labeled in this circumstance

19. All cold foods must be held at or below what temperature?
   a. 32°F
   b. 35°F
   c. 41°F
   d. 45°F
20. Hamburger patties need to be cooked to what internal temperature?
   a. 135°F for 15 seconds
   b. 145°F for 15 seconds
   c. 155°F for 15 seconds
   d. 140°F for 15 seconds

21. Handwashing is not effective unless a good lather is used and all portions of the hand and lower arms are vigorously rubbed for at least how long?
   a. 10 – 15 seconds
   b. 25 seconds
   c. 60 seconds
   d. None of the above

22. Earlier in the day, you stored a used pair of food service gloves in a clean location. Now, you are ready to do more food preparation. What must you do with the used gloves?
   a. Put them on and then wash your hands
   b. Throw them away
   c. Carefully look at them to ensure they are still clean
   d. Nothing – they are ready to use

23. Foods are allowed to be in the “Danger Zone” for a total (accumulative) time of how many hours?
   a. 2 hours
   b. 4 hours
   c. 6 hours
   d. 8 hours

24. Food employees must wash their hands and exposed portions of their arms before:
   a. Using clean equipment
   b. Handling clean utensils
   c. Putting on gloves for food preparation
   d. All of the above

25. You are required to submit an application for a booth to the local Health District at least:
   a. 1 day before the event
   b. 7 days before the event
   c. 10 days before the event
   d. 14 days before the event