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:_________________________________________  Exam B
Establishment/ Restaurant Name: ___________________________  Name of 1st Event: ___________________________

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. Besides a proper hand cleanser, the other things needed at handwashing sinks are:
   a. Any temperature of water
   b. Warm (100°F) water
   c. Paper towels
   d. B and C

2. The food establishment where you work has many hand-sanitizer dispensers located throughout the booth. They are very convenient to use. You can use these hand sanitizers as long as...
   a. They are constantly kept full
   b. The local Health District has approved their use
   c. They contain alcohol
   d. The dispenser is cleaned

3. The “Danger Zone” for rapid bacterial growth is between which of the following temperatures?
   a. 41°F and 135°F
   b. 55°F and 150°F
   c. 65°F and 160°F
   d. None of the above

4. An inspector finds that a pot of chili has been left to cool on the counter. The chili was set on the counter 4 hours ago. The chili is now 70°F and the manager documents that the temperature of the chili has been checked every ½ hour for the last 4 hours. What must the food establishment do at this time?
   a. Throw out the chili because it is considered adulterated
   b. Serve the chili immediately
   c. Put the chili on the steam table to reheat
   d. Put the chili in a cooler to cool

5. Sausage links need to be cooked to what internal temperature?
   a. 145°F for 15 seconds
   b. 155°F for 15 seconds
   c. 135°F for 15 seconds
   d. 170°F for 15 seconds
6. The proper strength of a bleach based sanitizer is:
   a. 10 – 50 parts per million
   b. 50 – 100 parts per million
   c. The range depends on the manufacturer’s instructions
   d. None of the above

7. An inspector sees that a food establishment is storing raw chicken next to sliced tomatoes on a sandwich prep line. What should the food establishment do now?
   a. Nothing – storing food in this manner does not present any cross-contamination risks
   b. Remove the chicken to another location and wash the tomato slices
   c. Discard the tomato slices and remove the chicken to another location where it will not cross-contaminate other foods
   d. Cook the chicken and set it back on the sandwich prep line

8. Which of the following food items requires you to secure a temporary food license prior to selling/giving away the food?
   a. Hamburgers only
   b. Hot dogs only
   c. Pizza
   d. All of the above

9. The booth I run is very small and I want to make foods at home first. This is OK as long as:
   a. The food is kept cold before I bring it to the booth
   b. The food meets the “Cottage Food” definition
   c. My kitchen is very clean
   d. I have no pets at home

10. I purchased tamales from a vendor selling them at my office. I asked the vendor if they were made in a commercial kitchen and I was told "no". These are considered to be from an approved source because:
    a. Tamales do not need to be made in a licensed facility
    b. These tamales are not from an approved source
    c. Tamales have a lot of acid type foods so they can’t grow bacteria
    d. I know the vendor personally

11. Which of the following foods are considered TCS foods and require temperature control?
    a. Packages of cut watermelon and cantaloupe
    b. Opened container of milk
    c. Cut tomatoes
    d. All of the above

12. Hoses connected to faucets must have:
    a. An appropriate backflow prevention device
    b. Nothing special
    c. A spray nozzle
    d. A low flow device
13. In order to indicate to customers that the food area is for employees of the booth, I must have:
   a. Some type of physical separation
   b. Nothing special
   c. An area marked with tape
   d. A closed door to the booth

14. Which of the following is an acceptable method to thaw food
   a. At room temperature
   b. As part of the cooking process
   c. Warming it with a warmer
   d. None of the above

15. To prevent mice from entering, a food booth should:
   a. Repair any holes in screens promptly
   b. Have self-closing, tight fitting doors
   c. Both A and B
   d. None of the above

16. Employees of a temporary food booth need to keep hair restrained during....
   a. Food service only
   b. At all times
   c. When cooking foods
   d. Hair restraints are not necessary

17. Which of the following can be direct employee sources of foodborne disease organisms?
   a. Normal bacteria
   b. Sick employees
   c. Careless handwashing
   d. All of the above

18. You are ready to change gloves. Once you take off the old gloves - and before you put on new gloves, what must you do?
   a. Wash and dry your hands thoroughly
   b. Make sure the gloves are clean
   c. Carefully put away any knives
   d. Nothing – you are ready to put on the new gloves

19. Foods held using time only (no holding temperatures) must be discarded after how many hours?
   a. 1 hour
   b. 2 hours
   c. 4 hours
   d. 6 hours
20. Foods being cooled must meet which of the following time and temperature requirements?
   a. 170°F to 70°F within 4 hours and 70°F to 40°F or less within 4 hours for a total of 8 hours
   b. 135°F to 70°F within 2 hours and 70°F to 41°F or less within 4 hours for a total of 6 hours
   c. 140°F to 85°F within 1 hour and 85°F to 41°F or less within 1 hour for a total of 2 hours
   d. 150°F to 100°F within 2 hours and 100°F to 40°F or less within 3 hours for a total of 5 hours

21. Corn that has been cooked for hot holding must be cooked to a temperature of:
   a. 145°F for 15 seconds
   b. 155°F for 15 seconds
   c. 135°F for 15 seconds
   d. It does not matter

22. Which of the following symptoms require a food worker to be restricted in his or her job responsibilities?
   a. Headache
   b. Cough
   c. Sneezing
   d. Vomiting

23. Which of the following situations requires you to change gloves?
   a. Changing from prepping carrots to prepping tomatoes
   b. Changing from prepping raw beef to prepping raw chicken
   c. Changing from prepping raw beef to prepping tomatoes
   d. Changing from prepping raw hamburger to prepping raw sausage

24. Which of the following foods would be considered adulterated and must be discarded?
   a. Fresh chicken held at 38°F for 16 hours
   b. Cooked chicken held at 40°F for 4 hours
   c. Cooked chicken held at 70°F for more than 4 hours
   d. Cooked chicken held at 137°F for 5 hours

25. Which of the following diseases requires that a person be excluded from working in a food establishment?
   a. Hepatitis A
   b. Salmonellosis
   c. E. coli O157:H7
   d. All of the above