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.

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 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

2. Which of the following injuries do not require specific treatment to prevent contamination?
   a. Abrasion on shoulder
   b. Cut on hand
   c. Hangnail on little finger
   d. Burn on thumb

3. You are using gloves consistently while working in your food booth. How often are you required to wash your hands?
   a. Once each shift
   b. Each time you change tasks and whenever you change gloves
   c. Once every hour
   d. Once each day

4. An inspector finds that a bowl of macaroni salad on the counter is 75°F and nobody knows when the bowl was set on the counter. What must the food establishment do?
   a. Put the macaroni salad in a cooler immediately
   b. Cook the salad to 165°F for 15 seconds
   c. Throw the salad away because it is considered adulterated
   d. Serve the salad immediately

5. Which of the following is an approved method of cooling foods?
   a. Tightly cover the container and place directly in a cooler
   b. Place the food in deep containers like 5 gallon buckets
   c. Simply place the food in a cooler – nothing special needs to be done
   d. Use an ice wand to help stir the food
6. Bratwursts must be cooked to what time and temperature specifications?
   a. 135°F for 15 seconds
   b. 155°F for 15 seconds
   c. 165°F for 15 seconds
   d. None of the above

7. Each of the following is an example of cross-contamination EXCEPT:
   a. A knife with dried food particles stuck on the blade is used to slice bread
   b. Raw chicken is placed over a bowl of salad in the cooler
   c. You package a sandwich after washing dishes and before you wash your hands
   d. Raw beef and raw pork are stored next to each other in a cooler

8. The manager of a permanent food establishment also wants to set up a booth at the fair. The manager is required to contact the local Health District when:
   a. Any prep work is done in the booth
   b. Any assembly, like a sandwich, is done in the booth
   c. Any packaging is done in the booth
   d. All of the above

9. When can a home canned chili be used in a food booth?
   a. When I have had the chili checked for safety
   b. Never
   c. When I know that I am the one that made the chili
   d. When there is not enough room in the booth to make chili

10. Your booth uses water from a private well for dish washing and drinking. Which of the following must you have at your booth?
    a. Nothing special is needed
    b. A copy of the most recent water test results
    c. A copy of the well log
    d. A copy of the well construction design

11. Which of the following foods are considered TCS foods and require temperature control?
    a. Cooked turkey leg
    b. Raw hamburger patty
    c. Alfalfa sprouts
    d. All of the above

12. Where should waste water be disposed?
    a. On the ground
    b. At a location approved by the local Health District
    c. In a dumpster
    d. It does not matter
13. Some type of overhead covering should be used....
   a. I don’t need an overhead covering for a temporary booth
   b. Only on a windy day
   c. At all times
   d. To provide shade to assist with cold holding

14. Which of the following is an acceptable method to thaw food
   a. Under warm running water
   b. Submerged in warm water
   c. As part of the cooking process
   d. None of the above

15. A single fly can contaminate food because:
   a. A fly will vomit on food
   b. A fly will defecate on food
   c. A fly carries bacteria on its body
   d. All of the above

16. Hair restraints should be worn by employees at the following times
   a. When it is windy outside
   b. When serving food
   c. When cooking foods
   d. At all times

17. Food employees are required to report information about their health and activities as they relate to diseases that are transmissible through food to:
   a. A co-worker
   b. No one
   c. The Person in Charge
   d. Customers and clients

18. You decide you cannot wear gloves in your food booth. The Food Code allows which of the following to prevent bare hand contact with ready-to-eat foods?
   a. Tongs
   b. Spoons/forks/etc
   c. Deli tissues
   d. All of the above

19. Including prep time, foods are allowed to be in the “Danger Zone” for a total of how many hours?
   a. 2 hours
   b. 4 hours
   c. 6 hours
   d. 8 hours
20. Which of the following is an acceptable method for keeping foods cool in a temporary booth?
   a. Keep the foods in a cooler and monitor the temperature at all times
   b. Use a thermometer to monitor the temperature of the foods that are displayed
   c. Check the ice level often, keeping the entire container surrounded by ice
   d. All of the above

21. The proper strength of a Quaternary ammonium 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

22. What is the proper internal cooking temperature/time combination for ground turkey?
   a. 135°F for 15 seconds
   b. 145°F for 15 seconds
   c. 155°F for 15 seconds
   d. 165°F for 15 seconds

23. Hand sanitizers are allowed to be used instead of handwashing in the following situations
   a. When handwashing is also done at least each hour
   b. When handwashing cannot be done because of busy times
   c. When handwashing is done at least every 30 minutes
   d. Only when approved by the local Health District

24. What should you do with a hamburger patty that has been out of temperature control for 5 hours and is now tempering at 80 degrees?
   a. Cool it quickly
   b. Re-heat it quickly
   c. Re-cook it quickly
   d. Discard it

25. A turkey sandwich held within the temperature “danger zone” must be labeled with a discard time not to exceed:
   a. 2 hours
   b. 3 hours
   c. 4 hours
   d. 6 hours