

Top 10 Reasons to Handle Food Safely

Post Test –March 2015

Please keep this test and certificate in your files for Licensing.
You do not need to send it in to our office or the State.

Learning Objective: After reading the newsletter, the provider understands some of the ways and reasons to safely handle and prepare food.

1. Consumers with food safety questions may call the hotline weekdays year round with questions on the safe handling of meat and poultry products. Consumers may have their questions answered via a chat at www.AskKaren.gov during Hotline hours and can get answers electronically 24/7 at this site.
True or False
2. _____ food handling practices are the ones most likely to preserve food's peak quality.
3. Safe food handling depletes the nutritional benefits of food.
True or False
4. Thawing meat and poultry products at room temperature and partial cooking are examples of practices which can seem like good ideas, but that may actually encourage _____ growth by keeping food in the "Danger Zone" (40°-140 °F.) where bacteria multiply fastest.
5. Safe food handling is easy. You set a good example for others, including _____.
6. Prevention of illness may be as simple as washing your hands — an often-neglected but VERY important act.
True or False
7. _____ are no less important than the manufacturer, government regulator, or grocer in assuring food safety. You are an important link in the farm-to-table chain.
8. Safe food handling really does make a difference. USDA's Meat and Poultry Hotline can answer your food safety questions. Just call 1-888-MPHotline (1-888-674-6854) toll-free Nationwide.
True or False
9. It's hard to throw away food you know has been _____. But compare the cost of the food to the cost of a bad case of food poisoning, starting with the doctor's bill!
10. Should we fear food? _____. Microscopic organisms have always been and will always be an important part of our world. But we must store foods properly, cook them thoroughly and keep our hands and work areas clean. Sometimes, what you can't see can hurt you.



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SOUTHWEST HUMAN DEVELOPMENT SERVICES

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USDA CHILD AND ADULT CARE FOOD PROGRAM

is pleased to award

THIS CERTIFICATE

for completion of 30 minutes of training in

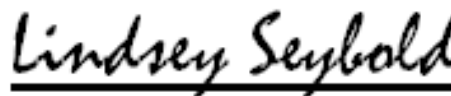
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A SELF-INSTRUCTIONAL COURSE

(Quiz on reverse side must be completed for certificate to be valid)

This Family Day Care Provider supports the commitment to
Quality Child Care as demonstrated by completion of this course

Given this date _____



Lindsey Seybold
Training Coordinator
Southwest Human Development Services

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