

Fall Food Party Safety

Post Test - October 2011

**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 how best to prepare and serve foods at parties to prevent food borne illnesses.

1. The 2-Hour Rule: Discard any perishables (foods that can spoil or become contaminated by bacteria if unrefrigerated) left out at room temperature for longer than two hours.
True or False
2. When temperatures are above 90° F (32° C), discard food after _____.
3. Preventing food borne illness is as easy as 1. Clean, 2. _____.
4. Preventing food borne illness is as easy as 3. Cook, 4. _____.
5. Reduce the number of bacteria that might be present on apples and other raw fruits and vegetables by thoroughly rinsing them under running water. As an added precaution, use a produce brush to remove surface dirt.
True or False
6. Grill hot dogs until they're steaming hot and hamburgers until they reach 160° F (71 ° C) and use a food thermometer to check the temperature. Heating foods to the right temperature for the proper amount of time kills harmful _____.
7. Serve up hot soup, chili, or crab dip, but keep it all piping hot by placing these foods in _____
_____ containers. Keep the container closed until serving time.
8. If shrimp cocktail and cold dips are on the menu, serve them on an optional bed of ice.
True or False
9. Pack perishables, like cold fried chicken, directly from the refrigerator into the cooler - and include a
_____. Keep all perishables chilled until serving time.
10. Reheat leftovers to 165° F (74° C). Use a food thermometer to check.
True or False



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SOUTHWEST HUMAN DEVELOPMENT SERVICES

Sponsor of the

USDA CHILD AND ADULT CARE FOOD PROGRAM

is pleased to award

THIS CERTIFICATE

for completion of 30 minutes of training in

October 2011: Fall Food Party Safety

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

Lindsey Seybold
Training Coordinator
Southwest Human Development Services

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