

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 A

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. 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
- Under cool, running water
 - At room temperature
 - Warming it with a warmer
 - None of the above
14. A good way to help control for insects and mice in a temporary food booth is:
- Keeping the area clean and free of debris
 - Using approved pesticides
 - Nothing – the booth is in an outside location
 - A and B
15. Which of the following is an acceptable means to restrain long hair
- Hair is not required to be restrained in a temporary booth
 - Baseball cap or pony tail for long hair
 - Hair net
 - B and C
16. Handwashing facilities can be properly used for the following purposes:
- Handwashing purposes
 - Temporary storage
 - Food preparation
 - 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...
- Wash your hands thoroughly
 - Wipe your hands dry on an apron
 - Use hand sanitizer
 - 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:
- The time the food must be discarded
 - The time the food was packaged
 - The temperature of the food prior to being packaged
 - Nothing extra needs to be labeled in this circumstance
19. All cold foods must be held at or below what temperature?
- 32°F
 - 35°F
 - 41°F
 - 45°F

20. Hamburger patties need to be cooked to what internal temperature?
- 135°F for 15 seconds
 - 145°F for 15 seconds
 - 155°F for 15 seconds
 - 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?
- 10 – 15 seconds
 - 25 seconds
 - 60 seconds
 - 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?
- Put them on and then wash your hands
 - Throw them away
 - Carefully look at them to ensure they are still clean
 - 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?
- 2 hours
 - 4 hours
 - 6 hours
 - 8 hours
24. Food employees must wash their hands and exposed portions of their arms before:
- Using clean equipment
 - Handling clean utensils
 - Putting on gloves for food preparation
 - All of the above
25. You are required to submit an application for a booth to the local Health District at least:
- 1 day before the event
 - 7 days before the event
 - 10 days before the event
 - 14 days before the event