

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?
- 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
 - 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
 - 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
 - 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:
- 145°F for 15 seconds
 - 155°F for 15 seconds
 - 135°F for 15 seconds
 - It does not matter
22. Which of the following symptoms require a food worker to be restricted in his or her job responsibilities?
- Headache
 - Cough
 - Sneezing
 - Vomiting
23. Which of the following situations requires you to change gloves?
- Changing from prepping carrots to prepping tomatoes
 - Changing from prepping raw beef to prepping raw chicken
 - Changing from prepping raw beef to prepping tomatoes
 - Changing from prepping raw hamburger to prepping raw sausage
24. Which of the following foods would be considered adulterated and must be discarded?
- Fresh chicken held at 38°F for 16 hours
 - Cooked chicken held at 40°F for 4 hours
 - Cooked chicken held at 70°F for more than 4 hours
 - 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?
- Hepatitis A
 - Salmonellosis
 - E. coli O157:H7
 - All of the above