

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 C

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 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....
- I don't need an overhead covering for a temporary booth
 - Only on a windy day
 - At all times
 - To provide shade to assist with cold holding
14. Which of the following is an acceptable method to thaw food
- Under warm running water
 - Submerged in warm water
 - As part of the cooking process
 - None of the above
15. A single fly can contaminate food because:
- A fly will vomit on food
 - A fly will defecate on food
 - A fly carries bacteria on its body
 - All of the above
16. Hair restraints should be worn by employees at the following times
- When it is windy outside
 - When serving food
 - When cooking foods
 - 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 co-worker
 - No one
 - The Person in Charge
 - 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?
- Tongs
 - Spoons/forks/etc
 - Deli tissues
 - All of the above
19. Including prep time, foods are allowed to be in the "Danger Zone" for a total of how many hours?
- 2 hours
 - 4 hours
 - 6 hours
 - 8 hours

20. Which of the following is an acceptable method for keeping foods cool in a temporary booth?
- Keep the foods in a cooler and monitor the temperature at all times
 - Use a thermometer to monitor the temperature of the foods that are displayed
 - Check the ice level often, keeping the entire container surrounded by ice
 - All of the above
21. The proper strength of a Quaternary ammonium sanitizer is:
- 10 – 50 parts per million
 - 50 – 100 parts per million
 - The range depends on the manufacturer's instructions
 - None of the above
22. What is the proper internal cooking temperature/time combination for ground turkey?
- 135°F for 15 seconds
 - 145°F for 15 seconds
 - 155°F for 15 seconds
 - 165°F for 15 seconds
23. Hand sanitizers are allowed to be used instead of handwashing in the following situations
- When handwashing is also done at least each hour
 - When handwashing cannot be done because of busy times
 - When handwashing is done at least every 30 minutes
 - 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 temping at 80 degrees?
- Cool it quickly
 - Re-heat it quickly
 - Re-cook it quickly
 - Discard it
25. A turkey sandwich held within the temperature "danger zone" must be labeled with a discard time not to exceed:
- 2 hours
 - 3 hours
 - 4 hours
 - 6 hours