

Dietary Quiz

1. Proper food storage includes all the following except:
 - a. Leaving food items in corrugated boxes they are received in, to prevent contamination of food storage shelves.
 - b. Inspecting food upon receipt
 - c. Raw foods stored on bottom shelves to prevent contamination of other items
 - d. Food storage area is clean, and items are not found within 6 inches of the floor and 18 inches from the ceiling.

2. Gloves are an acceptable substitute for performing hand hygiene in dietary services in the following instances:
 - a. After handling raw meat, seafood, or poultry.
 - b. Before handling ready to eat food.
 - c. Gloves are never a substitute for performing hand hygiene.
 - d. After an interruption, such as taking a phone call.

3. Food service workers should report to their supervisor if they are experiencing gastrointestinal symptoms such as nausea, vomiting, or diarrhea, or if they've been diagnosed with a communicable disease such as norovirus, shigella, salmonella, or giardia. If experiencing diarrhea, they should remain off work for a minimum of how many hours?
 - a. 12 hours
 - b. 24 hours
 - c. 48 hours
 - d. No specific time if they can make it to the bathroom.