

## 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.