

HotSpot Training Program: Supplemental Kitchen Questions for Trainers

1. The three (3) forms of contamination are biological, chemical, and physical?
 - a. True
 - b. False
2. Two (2) examples of high-risk factors for foodborne illnesses are failing to cook food properly and poor personal hygiene?
 - a. True
 - b. False
3. When receiving frozen goods, you should...
 - a. Immediately, check-in all products and place in freezer.
 - b. Place in cooler and use as needed.
 - c. Price and place all products on floor.
4. Bacteria grow on food and Viruses do not grow on food.
 - a. True
 - b. False
5. Rubbing an ear or wearing a dirty uniform are examples of how food can be contaminated?
 - a. True
 - b. False
6. All prepared food labels are required to indicate when food is to be sold, served, or thrown out?
 - a. True
 - b. False
7. The minimal internal cooking temperature for food is?
 - a. 98.6 degrees
 - b. 215 degrees
 - c. 165 degrees
 - d. 130 degrees
8. Correct minimum hold temperatures for hot/cold food are 135/41 degrees?
 - a. True
 - b. False
9. Utensils are required to be sanitized every four hours.
 - a. True
 - b. False
10. At all times, what is the minimum count for each held item in warmers?
 - a. 4
 - b. 2
 - c. 1
 - d. 8
11. How often must contact surfaces be cleaned?
 - a. After use
 - b. Before working with different food types
 - c. When tasks are interrupted
 - d. Every four (4) hours
 - e. All the above
12. Latex gloves and proper headwear are required in all kitchens when preparing food?
 - a. True
 - b. False

HotSpot Training Program: Supplemental Kitchen Questions for Trainers

ANSWER KEY

1. A
2. A
3. A
4. A
5. A
6. A
7. C
8. A
9. A
10. B
11. E
12. A