

Quiz questions for university module: Quiz 1

- 1) Is this training a substitute for a Good Agricultural Practices workshop?
 - A) Yes, it is a substitute.
 - B) It counts for half of a Good Agricultural Practices workshop
 - C) No, it is not a substitute.
 - D) I'm not sure if this substitutes.

- 2) What are three types of hazards that fresh produce are exposed to?
 - A) Environmental, Manufacturing, and Employee
 - B) Biological, chemical, and physical
 - C) Plant, animal, and soil
 - D) None of the above

- 3) The hazards presented in this training are found in which stage of production?
 - A) Growing
 - B) Harvesting
 - C) Post-Harvest
 - D) All of the above

- 4) What percent of reported foodborne illnesses were attributed to produce related items?
 - A) About 25%
 - B) About 50%
 - C) About 75%
 - D) About 100%

- 5) About what is the typical size of a microorganism?
 - A) 0.1 millimeters
 - B) 1 nanometer
 - C) 1 millimeter
 - D) 1 micrometer

- 6) Which of the following is a harmful bacteria if ingested by humans?
 - A) *Toxoplasma gondii*
 - B) *Listeria monocytogenes*
 - C) *Strptococcus thermophilus*
 - D) All of the above are harmful bacteria

- 7) Which of the following is a common virus found on produce items?
- A) Influenza virus
 - B) Tobacco Mosaic virus
 - C) Norovirus
 - D) West Nile virus
- 8) What is the main goal of this training?
- A) To teach new employees how to have a green thumb
 - B) To inform workers about new policies
 - C) To boost understanding about why safe practices are necessary
 - D) None of the above
- 9) Where can microorganisms reside?
- A) In the soil and organic matter
 - B) In water
 - C) In human hosts
 - D) In all of the above

Quiz questions for university module: QUIZ 2

- 1) The final food safety plan that brings together all of the other food safety aspects is called the _____ plan.
 - A) GMPs
 - B) SOPs
 - C) HACCP
 - D) SSOPs

- 2) Which of the following is NOT a biological hazard in pre-harvest produce food safety?
 - A) Improper soil and manure usage
 - B) Pesticides applied to the field
 - C) Water contamination
 - D) Wild and domestic animals

- 3) When do we have to begin thinking about pre-harvest safety?
 - A) When the seed is planted
 - B) When the seed is watered for the first time
 - C) When a sprout can be seen above ground
 - D) When the field site is selected

- 4) How many days prior to harvest must raw manure be applied according to the National Organic Standards?
 - A) At least 90 days
 - B) At least 120 days
 - C) At least 180 days
 - D) At least 365 days

- 5) What is one type of toxin found naturally in apples that can cause illness if ingested?
 - A) Pesticide
 - B) Herbicide
 - C) Botulism toxin
 - D) Mycotoxin

- 6) What should be done to reduce chances of physical hazards from occurring?
 - A) When you see physical hazards, step over them and continue working
 - B) Monitor the field frequently, and safely remove physical hazards when they appear
 - C) Find a way to mark where the physical hazards are, and pick them up at the end of your shift
 - D) Physical hazards should be left for other workers to pick up

- 7) What is the best way to start implementing an effective food safety plan?
- A) Start with a HACCP plan
 - B) Start with SOPs
 - C) Start with GAPs
 - D) All of the above are good ways to help implement an effective food safety plan
- 8) What harmful substances could be found in water?
- A) Fecal coliforms
 - B) Nitrates
 - C) Microorganisms from humans
 - D) All of the above
- 9) What is important to know before using compost?
- A) The nutrient content
 - B) The source
 - C) The field's needs
 - D) All of the above
- 10) Which of the following is a GAP topic?
- A) Water
 - B) Soil
 - C) Worker Health & Hygiene
 - D) All of the above

Quiz questions for university module: QUIZ 3

- 1) What do we call the “Start-to-finish” approach in produce food safety?
 - A) “Field-to-finger” approach
 - B) “Farm-to-fork” approach
 - C) “Seed-to-spoon” approach
 - D) “Garden-to-gut” approach

- 2) When does post-harvest processing start?
 - A) When the produce is packaged
 - B) When the produce is sent to the grocery store or farmers’ market
 - C) When the produce is removed from the plant/field
 - D) When the body starts to digest them

- 3) Which of the following is NOT a post-harvest produce food safety hazard?
 - A) Usage of biosolids and compost
 - B) Proper storage of produce
 - C) Transportation/distribution of produce
 - D) All of the above can be post-harvest produce hazards

- 4) What is the difference between “clean” and “sanitary”?
 - A) Clean is a reduction of harmful microorganisms to levels that are no longer harmful; Sanitary is free of visible soil or other materials
 - B) Clean is free of visible soil or other materials; Sanitary is a reduction of harmful microorganisms to levels that are no longer harmful
 - C) Clean and Sanitary are the same thing
 - D) None of the above describe the difference

- 5) Why is it important to keep harvesting bins off of the ground?
 - A) The bins can pick up harmful microorganisms from the soil
 - B) The bins may pick up fecal contamination from wildlife or birds
 - C) The bins could get mixed up; Good and bad produce could get mixed together
 - D) All of the above are reasons to keep harvesting bins off of the ground

- 6) How should preparation surfaces be to reduce microbial growth?
 - A) The surfaces should be porous and absorbent
 - B) The surfaces should be smooth and absorbent
 - C) The surfaces should be smooth and non-absorbent
 - D) The surfaces should be porous and non-absorbent

- 7) What are specific things to look for when keeping the processing area sanitary?
- A) Check the walls and ceilings for cracks
 - B) Check equipment for loose or missing pieces
 - C) Make sure windows and doors are closed that lead into the processing facility
 - D) All of the above can affect the sanitary practices in post-harvest processing
- 8) How should wastewater be disposed?
- A) Apply it to the field. Any extra water helps.
 - B) Take it to the nearest building and dump it down the sink
 - C) Dump it near the field so it can still be used but is not directly on the produce
 - D) Move it away from the field and the washing and packing areas to dump it
- 9) When storing produce, what saying is used to maximize product usage and minimize wastes?
- A) "Good first, bad later"
 - B) "First in, last out"
 - C) "First in, first out"
 - D) "Last in, last out"
- 10) How should chemicals be applied in post-harvest produce food safety?
- A) Apply chemicals to the surfaces; the more concentrated, the better
 - B) Just use enough chemical to cover the surface. Anything more is wasteful
 - C) Look at the back of the chemical and mix them according to the instructions. Chemicals should be strong enough to be effective, but not too strong to harm
 - D) Only use chemicals in pre-harvest produce food safety

Quiz questions for university module: QUIZ 4

- 1) What is the best way to wash your hands when handling produce?
 - A) A quick rinse under water is good enough
 - B) Hand sanitizer is the best way to get rid of microorganisms
 - C) Rinsing with soap and water for the adequate amount of time is the best way to wash hands and remove the greatest number of microorganisms
 - D) All of the above ways are great ways to reduce microorganisms on hands

- 2) What is the cause of a significant amount of produce contamination?
 - A) Animals
 - B) Chemicals
 - C) Poor employee training
 - D) None of the above

- 3) According to the Centers for Disease Control and Prevention (CDC), about what percent of foodborne disease are linked to poor hand washing?
 - A) About 25%
 - B) About 33%
 - C) About 50%
 - D) About 75%

- 4) Hands should be washed:
 - A) Prior to working with produce
 - B) After working with produce
 - C) Both A and B
 - D) Hands do not have to be washed as long as disposable gloves are worn

- 5) When washing hands, how long should they be lathered in soap?
 - A) 3-5 seconds, or about enough time to introduce yourself to somebody
 - B) 10-15 seconds, or about the time it takes to sing "happy birthday"
 - C) About as long as it takes you to brush your teeth
 - D) About as long as you can hold your breath for

- 6) What is a fomite?
 - A) A type of insect that grows in the field
 - B) A gardening tool used to keep the garden maintained
 - C) A non-living object that helps spread microorganisms from one place to another
 - D) A type of sanitizer that is used in post-harvest processing to keep the processing facility clean

- 7) What should I do if I see someone not practicing food safety?
- A) Nothing, I am only responsible for my own actions.
 - B) Give them a gentle reminder
 - C) Report them to the boss
 - D) Report them to the FDA
- 8) Why is it important to follow food regulations?
- A) So adequate standards are met that are set by the government
 - B) To protect those that are immune-compromised
 - C) To know local, state, and federal rules related to your specific produce
 - D) All of the above reasons are important reasons to follow food regulations
- 9) Which of the following groups of individuals are more likely to become ill from contaminated produce items?
- A) Teenagers
 - B) Middle-aged people
 - C) The elderly
 - D) All are equally like at becoming ill from contaminated produce items
- 10) What regulation was just modified in 2013 that has given the Food and Drug Administration (FDA) more power than they previously had over produce processors and producers?
- A) The Produce Safety Modernization Act (PSMA)
 - B) The Fruit and Vegetable Regulatory Act (FVRA)
 - C) The Produce Protection Plan (PPP)
 - D) The Food Safety Modernization Act (FSMA)