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) *Staphylococcus 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 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 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
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 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)