

# FOOD SAFETY NAVEDTRA 13100A ASSIGNMENT THREE

**READING ASSIGNMENT:** Manual of Naval Preventive Medicine NAVMED P-5010, Chapter One, Food Safety, Section II: Management and Personnel; Section V: Structural Requirements and Sanitary Controls; Section VI: Inspection Reporting Procedures, and Appendix A: Food Borne Illnesses.

3-1. All food employees must receive formal training as prescribed in \_\_\_\_\_, in addition to their regular, supervised on-the-job instruction.

1. NAVSUPINST 4355.2
2. SECNAVINST 4061.1
3. SECNAVINST 4601.1
4. BUPERSINST 1710.3

3-2. When do all food service personnel (military, civilian, civilian contractors) have to be medically screened for communicable disease?

1. Prior to initial assignment
2. After commencement of work
3. After symptoms appear
4. Never

3-3. The health screening must include a physical exam.

1. True
2. False

3-4. Which of the following would be grounds for prohibiting a member from food service work?

1. Diarrhea
2. Jaundice
3. Open lesions of hand.
4. All of the above

3-5. Food service personnel, who have a communicable disease, must be prohibited from work in food service areas until determined fit by the local medical authority or a physician licensed to practice medicine.

1. True
2. False

3-6. All temporary food service personnel (assigned for 30 days or less) must receive a minimum of \_\_\_\_\_ hours of food sanitation training and orientation.

1. 2
2. 4
3. 8
4. 18

3-7. All food employees must receive a minimum of \_\_\_\_\_ hours of annual food service training.

1. 4
2. 6
3. 8
4. 18

3-8. Of the following, who would be considered a qualified food sanitation instructor?

1. Preventive Medicine technician
2. Environmental Health Officer
3. Certified members of Navy/Marine Corps food management teams
4. Any of the above

3-9. Independent duty corpsman and other certified personnel must re-qualify every \_\_\_\_\_ years as food sanitation instructors.

1. 1
2. 2
3. 3
4. 4

3-10. Employees, except hostesses, counter and wait staff, must use effective hair restraints to prevent food contamination.

1. True
2. False

3-11. Food service employees shall thoroughly wash their hands and exposed portions of their arms with soap and warm water before starting work and after:

1. Eating or drinking.
2. Using the toilet room.
3. After engaging in other activities that contaminate the hands.
4. All of the above.

3-12. Who is considered the installation medical authority that should be involved with design review of all new construction and rehabilitation of Navy/Marine Corps food service facilities at shore stations?

1. Occupational Health and Safety Officer
2. Preventive Medicine Authority
3. Facilities Management Officer
4. Commanding Officer

3-13. Floors of food preparation areas must or may be:

1. Constructed of smooth, durable, and materials and kept clean.
2. Carpeted.
3. Covered with sawdust or peanut hulls.
4. Covered with anti-slip floor covering.

3-14. All of the following floor coverings are recommended for use throughout the food services establishment **EXCEPT**:

1. Carpeting
2. Ceramic Tile
3. Linoleum
4. Terrazzo

3-15. Floor drains must be installed in floors that receive discharges of water.

1. True
2. False

3-16. In what area of the food service establishment, if any, is the use of non-skid floor covering **prohibited**?

1. Food preparation areas
2. Walk-in refrigerating units
3. Food storage areas
4. None

3-17. The minimum number of foot-candles that must be available for safety reasons in all food service areas and rooms including, walk-in units, is:

1. 10
2. 20
3. 30
4. 50

3-18. The minimum number of foot-candles of lighting required in food preparation and ware washing areas is:

1. 10
2. 20
3. 30
4. 50

3-19. For which of the following reasons should sufficient ventilation be provided and maintained within the food service establishment?

1. To remove odors, smoke and fumes.
2. To removed steam and prevent condensation.
3. To reduce excess heat.
4. All of the above.

3-20. The temperature in shipboard spaces that equal or exceed 100 degrees F must be immediately reported to:

1. Engineering Department
2. Supply Department
3. Medical Department
4. Maintenance Department

3-21. All of the following are acceptable methods of cleaning floors and walls EXCEPT:

1. Wet mopping.
2. Vacuum cleaning.
3. Sweeping with dust arresting compounds.
4. Dusting with compressed air.

3-22. Ashore, adequate potable water must be provided from an approved source.

1. True
2. False

3-23. Hot and Cold water under pressure must be provided to all potable water fixtures and equipment:

1. True
2. False

3-24. A properly installed air gap is \_\_\_\_\_ the diameter of the effective opening of the potable water outlet.

1. Twice
2. Equal to
3. One half
4. One quarter

3-25. Shipboard steam is \_\_\_\_\_ for use in food and food-contact areas.

1. Acceptable
2. Not acceptable

3-26. Toilet room doors shall be solid, self-closing, and tight fitting.

1. True
2. False

3-27. All toilet rooms shall have covered waste receptacles with self-closing lids.

1. True
2. False

3-28. Which of the following lavatory supplies are ***prohibited***?

1. Bar soaps
2. Liquid detergents
3. Hand drying devices
4. Single service continuous cloth toweling device.

3-29. When possible, outside storage areas or enclosures for garbage and refuse should ***not*** be located within \_\_\_\_\_ feet of the food establishment.

1. 10
2. 40
3. 60
4. 100

3-30. Food establishment openings to the outside should have self-closing doors, closed windows, screens or air curtains to protect against:

1. Foul weather
2. Pilfering
3. Spread of communicable disease
4. Rodents and insects

3-31. Navy and Marine Corps food establishments must be inspected at least:

1. Daily
2. Weekly
3. Monthly
4. Quarterly

3-32. The results of the Food Safety inspection for food establishments is recorded on:

1. NAVMED 6240/1
2. DD Form 1348
3. MIL-STD 903
4. NAVRESSOINST 4065.67

3-33. Copies of the completed NAVMED 6240/1 will be distributed to:

1. CO directly responsible for food establishment.
2. Person in Charge
3. File
4. All of the above

3-34. Inspections are generally announced to obtain a more accurate assessment of normal operating practices and conditions.

1. True
2. False

**For items 3-35 through 3-38, choose the correct term in Column B that corresponds with the definition in Column A. Terms in Column B are used once.**

**Column A – Definition**

**Column B - TERMS**

3-35. Food establishment requiring an investigation based on consumer complaint.

1. HACCP Inspection

3-36. Conducted to ensure the establishment is built or remodeled per the approved plans and specifications.

2. Complaint Inspection

3-37. A full review of the food establishment operations and facilities and their impact on food safety.

3. Routine Inspection

4. Pre-operational inspection

3-38. Used to monitor and record critical limits and verify that violations have been corrected.

The follow-up inspection verifies that critical violations have been corrected.

1. True
2. False

3-40. The Food Establishment Inspection Report is based on citing violations in two (2) categories, \_\_\_\_\_.

1. Minor and major
2. Closure and non-closure
3. Critical and non-critical
4. Full and partial

3-41. Is it possible to have only one critical violation, which has the potential for causing a food borne illness outbreak?

1. True
2. False

3-42. Certain bacteria, under favorable growth conditions, produce chemicals in food which when ingested will cause:

1. Foodborne infection
2. Foodborne intoxication
3. Natural poisons
4. Chemical poisons

3-43. A disease characterized by nausea, vomiting, and diarrhea with little or no fever, which appears two to four hours after ingestion of a food substance would lead you to suspect:

1. Staphylococcal intoxication
2. Botulism
3. Shigellosis
4. Salmonellosis

3-44. A disease characterized by weakness, headache, and dizziness, which can be followed by death due to respiratory or cardiac failure after the ingestion of a toxin-containing food without adequate cooking, is:

1. Staphylococcal intoxication
2. Botulism
3. Shigellosis
4. Salmonellosis

3-45. Enterotoxins are produced by:

1. Clostridium botulinum
2. Staphylococcus aureus
3. Escherichia coli
4. Entamoeba histolytica

3-46. Exotoxins are produced by:

1. Entamoeba histolytica
2. Escherichia coli
3. Clostridium botulinum
4. Staphylococcus aureus

3-47. Longer incubation periods are experienced with:

1. Foodborne infection
2. Foodborne intoxication

3-48. Ingestion of food containing a bacteria, virus, or parasite which must multiply within the gastrointestinal tract, with an incubation period from 6 to 24 hours, causes:

1. Foodborne intoxication
2. Exotoxins
3. Foodborne infection
4. Exterotoxins

3-49. The first step involved in an investigation of a foodborne illness is:

1. Analyze data.
2. Investigate food-handling procedures.
3. Verify diagnosis.
4. Verify there is an outbreak or epidemic.

3-50. When a case history is completed to verify a diagnosis of a foodborne illness, all of the following are answered **EXCEPT**:

1. Specimens obtained.
2. Food history for previous 72 hours.
3. Patient's weight.
4. Recent travel locations.

3-51. During a foodborne illness investigation, the step during which exposed persons are classified as either a case or non-case is:

1. Epidemiological association
2. Using investigative data.
3. Investigating food-handling procedures.
4. Case definition.

3-52. When conducting a foodborne illness investigation, it is important to talk to all people who ate the suspected food whether they became ill or not.

1. True
2. False

3-53. The purpose of a foodborne illness investigation is:

1. Gather evidence for legal proceedings.
2. Prevent further illness.
3. Fire incapable personnel .
4. Delay a scheduled inspection.

3-54. Other than one case of botulism or chemical food poisoning, how many people must experience a similar illness in order for the incident to be defined as a Food Borne Disease Outbreak?

1. 2
2. 4
3. 6
4. 8

3-55. Which of the below actions must be taken in the event of a suspected food borne outbreak?

1. Determine the factor or combination of factors, which permitted the outbreak to occur.
2. Initiate measures to control or contain the spread of infection.
3. Identify implicated food or beverage items.
4. All of the above.