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NAME

## MODULE 3: FOOD SERVICE MANAGEMENT STAFF

### PRE-TEST

Please check “true” or “false” for each sentence.

1. It is safest if home-delivered meals are kept out of the temperature danger zone until clients receive the meals.
2. If a food is cooked, it can't cause foodborne illness.
3. Not everyone in a home-delivered meal program needs to know about food safety.
4. A bean sprout salad with feta cheese would be a good dish to include in a home-delivered meal for an older adult.
5. Some clients may have refrigerators set above 40° F, which can strongly increase the risk of foodborne illness.
6. A HACCP plan can easily be transferred from one program to another.
7. Programs do not need to conduct self-inspections if they are inspected by a state or local health department.
8. It is recommended that home-delivered meals be labeled with a “use-by” date and instructions for storage and reheating.
9. A food product recall is an action by a food manufacturer or distributor to remove products from commerce that may cause health problems or death.
10. If no clients have ever reported a foodborne illness, a program doesn't need a policy on cases of foodborne illness.

TRUE FALSE

TRUE	FALSE

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