

Unit 3: Handwashing Assessment

Online Food Safety Training for New Mexico Food Manufacturing Employees

Good Manufacturing Practices: Personnel

Objectives:

- Demonstrate knowledge in hand washing.
- Understand when hand washing is necessary and how to correctly use hand sanitizers and gloves.
- Demonstrate knowledge of the importance of personal hygiene and cleanliness in the workplace.

Directions:

Circle the correct answer

1. Hand sanitizers are gels or liquids that can reduce or kill germs on your hands.
 - a) True
 - b) False
2. _____ and _____ are important in preventing the spread of illness and disease.
 - a) Personal hygiene; glove use
 - b) Eating; drinking
 - c) Personal hygiene; cleanliness
 - d) None of the above
3. People who carry germs and infect others without getting sick themselves are known as:
 - a) Answer is not listed
 - b) Supervisors
 - c) Food workers
 - d) Carriers
4. Hand washing is one of the most important part of personal hygiene and food safety.
 - a) True
 - b) False
5. A glove change is needed when switching tasks between raw foods and ready to eat foods, and when you touch any contaminated surfaces or materials
 - a) True
 - b) False
6. When should you wash your hands?
 - a) After using the bathroom
 - b) After coughing and sneezing
 - c) Before wearing clean gloves
 - d) All of the above
7. During hand washing, you should scrub your hands for at least _____ seconds to remove most of the germs from your hands.
 - a) 15 seconds
 - b) 20 seconds

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- c) 35 seconds
- d) 10 seconds
- 8. Hand sanitizer can replace hand washing
 - a) True
 - b) False
- 9. Proper hand washing can lead to contamination of food.
 - a) True
 - b) False
- 10. Can you wash your hands in a sink designated to wash food products?
 - a) Yes
 - b) No