

**Unit 2: Disease Control Assessment Answer Key**  
Online Food Safety Training for New Mexico Food Manufacturing Employees  
Good Manufacturing Practices: Personnel

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**Objectives:**

**At the end of this activity, you should be able to:**

1. Understand and describe how sick people transfer germs to food.
2. Identify food borne illness symptoms and prevent the contamination of food.
3. Identify the correct clean-up process to prevent food borne illness in the food processing facility.

**Directions:**

**Circle the correct answer:**

1. Common food borne illness symptoms are:
  - a) Fever
  - b) Dark urine/Dehydration
  - c) Hair loss
  - d) Vomiting
  - e) a, b, and d
2. People that are sick can pass on their illness through food and objects that they touch.
  - a) True
  - b) False
3. What actions in the workplace can prevent contamination of food?
  - a) Touching a pimple
  - b) Correct handwashing
  - c) Touching an open wound
  - d) Touching your face
4. Foodborne illness can be caused by:
  - a) Food
  - b) Water
  - c) Surfaces
  - d) All of the above

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5. What can you do to prevent the spreading of a foodborne illness?
  - a. **Stay home**
  - b. Take a pain relief pill
  - c. Go to work even you feel sick
  - d. Go for a walk
6. You need to pour bleach on surfaces that may have poop or vomit for at least\_\_\_\_\_, then clean up
  - a) 1 hour
  - b) 12 minutes
  - c) **5 minutes**
  - d) 10 minutes
7. Arrange the following numbers in the order you should follow them if a coworker cuts himself/herself
  1. Clean up blood spill area
  2. Isolate affected food product
  3. Dispose product in a biohazard bag
  4. Remove injured person and treat wound
  - a) 1,2,3,4
  - b) 3,2,3,4
  - c) **4,2,3,1**
  - d) 2,3,1,4
8. Which bleach solution works better to kill germs:
  - a) **Add ¾ cup of bleach to 1 gallon of water**
  - b) Add 1 cup of bleach to 2 gallons of water
  - c) Add 1 liter of bleach to 1 gallon of water
  - d) 2 cups of bleach to 1 ½ gallons of water

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9. In your own words, explain why you must put on protective gear such as gloves, masks, and gowns when cleaning up blood, vomit or poop.

To prevent germs from blood, vomit, or poop from getting on face, hands, clothes, or in your mouth and making you sick.

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