



Lake County

Health Department and
Community Health Center

Name _____

Date _____

IDPH Food Service Sanitation Code Changes

Circle the correct answer

1. Which one of these foods is not ready-to-eat?
 - a. Cut melon
 - b. Raw chicken
 - c. Pasta salad
 - d. Cooked pork

2. All ready-to-eat potentially hazardous foods must be discarded after ____ days.
 - a. 2
 - b. 5
 - c. 7
 - d. 14

3. Why is date labeling important on potentially hazardous foods?
 - a. To control the growth of *Listeria*
 - b. To control the growth of *Salmonella*
 - c. To control the growth of *E. coli*
 - d. To control the growth of *Shigella*

4. The use of pasteurized shell eggs is required:
 - a. When the food will not be cooked
 - b. If the food is not listed on a consumer advisory
 - c. When the food is served to a highly susceptible population
 - d. All of the above

5. When using time as a control factor, food must be used within ____ hours or discarded.
 - a. 24
 - b. 2
 - c. 4
 - d. 12

6. Commercially prepared ready-to-eat foods and fruits/vegetables must be heated to a minimum of _____ °F.
 - a. 140
 - b. 135
 - c. 165
 - d. 212