



COVID-19 Culinary Staff Training

Post-Test

True or False (Write T for True and F for False on your answer sheet)

1. A minimum distance of 3 feet must be maintained when obtaining meal orders.
2. Drying produce with a clean cloth or paper towel is not required for reducing bacteria from food that is going to be served at meals.
3. The time an order is placed to the time delivered, can be a route of transmission if prevention guidelines are not followed.
4. COVID-19 is considered food borne and can be transmitted in food causing illness.
5. Cleaning with soap and water will remove the dirt, debris and impurities from surfaces and can remove some germs but does not kill germs.
6. Never use plexiglass barriers when feeding residents and 6 ft distancing is not possible.
7. Sanitizer Array is a ready to use sanitizer that is effective within 60 seconds of contact and no rinse is required.
8. KN95 masks with face shields are required at all times in skilled nursing facilities.
9. Tabletops, chairs and door handles should be disinfected after each use.
10. Sanitizer must have at least 60% alcohol.

Multiple Choice (Write the letter that corresponds to your answer on the answer sheet)

11. Place the PPE donning (putting on) steps in the correct order (1 represents the first step, 2 the second, 3 the third, 4 the fourth, and 5 the fifth), and 6 (sixth):

- a) Put on face shield or goggles_____
- b) Put on mask _____
- c) Put on gown_____
- d) Perform handwashing_____
- e) Put on gloves_____
- f) Cover gown sleeves with gloves_____



12. Which of the following *is not* a doffing step?

- a) Hand hygiene
- b) Glove in glove technique
- c) Putting on a face shield or goggles
- d) Removing the face mask pulling the center of the mask.

13. COVID-19 spreads person to person by which of the following?

- a) Respiratory droplets
- b) Surfaces infected with COVID-19
- c) Objects infected with COVID-19
- d) All of the above

14. When preparing meals for residents on COVID-19 units, which type of container or utensils could be utilized to reduce transmission of the virus?

- a) Disposable trays
- b) Plastic ware
- c) Plastic containers
- d) All of the above

15. After meals are eaten the removal and cleaning of dishes, cutlery and food items should include all of the following steps except which of the following?

- a) Remove dishes with gloves
- b) Wash dishes in a dishwasher
- c) Wash dishes in a 3 compartment sink
- d) Spray dishes with a disinfectant



16. Which of the following is an agent that reduces the number of disease-causing bacteria on an inanimate food contact surface to safe levels and 99% of specific bacteria is killed in 60 seconds contact time?

- a) Disinfectant
- b) Sanitizer
- c) Soap and water
- d) None of the above

17. Which of the following agencies provide regulations and guidelines for retirement communities?

- a) CDC
- b) Agency for Healthcare Administration State of Florida
- c) Centers for Medicare and Medicaid Services
- d) County Department of Health
- e) All of the above

18. To prevent bare hand contact with ready to eat food which of the following should be used?

- a) Tongs
- b) Gloves
- c) Deli paper
- d) Utensils
- e) All of the above

19. Best practice for a person that needs to sneeze or cough when they do not have a tissue includes which of the following?

- a) Sneeze into the air
- b) Sneeze into the hand
- c) Sneeze into the elbow
- d) None of the above



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20. Place the PPE doffing (removal) steps in the correct order (1 represents the first step, 2 the second, 3 the third, 4 the fourth, and 5 the fifth):

- a) Wash hands _____
- b) Remove face shields or goggles _____
- c) Remove gloves _____
- d) Remove mask _____
- e) Remove gown _____