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Handle with Care

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Once soap has been applied, how long should hands and arms be scrubbed?

Handle with Care

100 points

10 to 15 seconds

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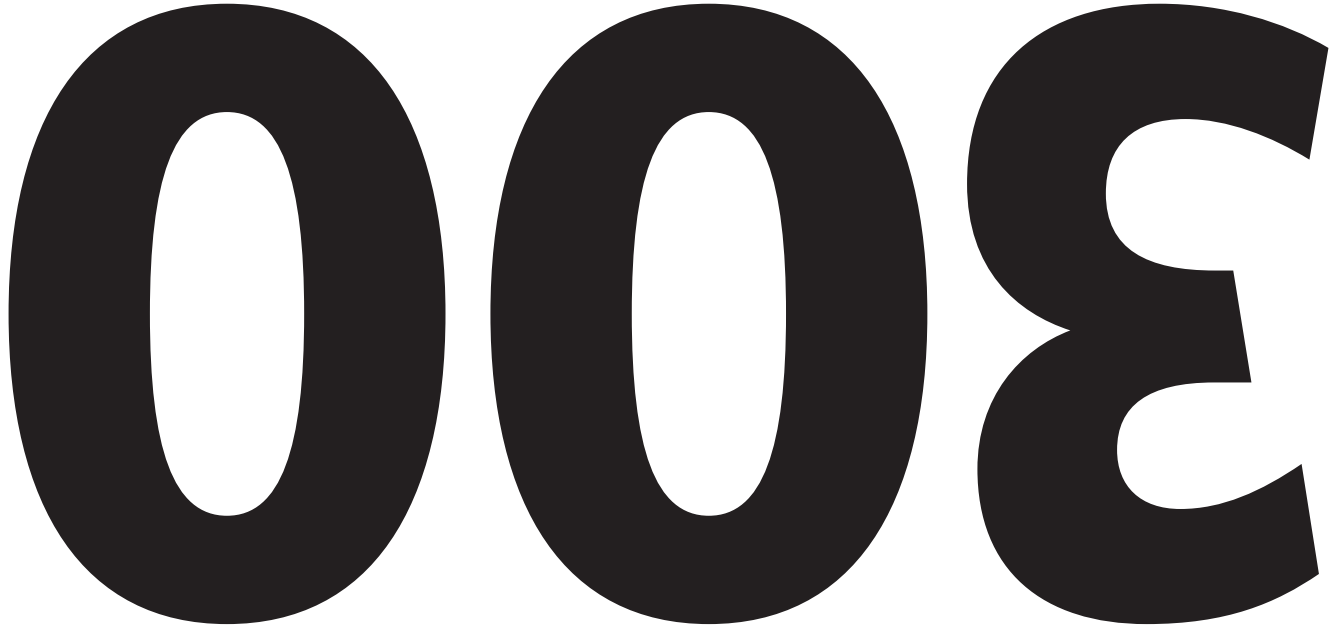
Name a hand care practice, in addition to handwashing, that can prevent the spread of pathogens.

Handle with Care

200 points

- Wearing single-use disposable gloves
- Covering infected wounds on the hand or wrist with an impermeable cover, and then placing a single-use glove over the cover

- Keeping fingernails trimmed and filed
- Keeping fingernails short and clean
- Not wearing nail polish or false fingernails



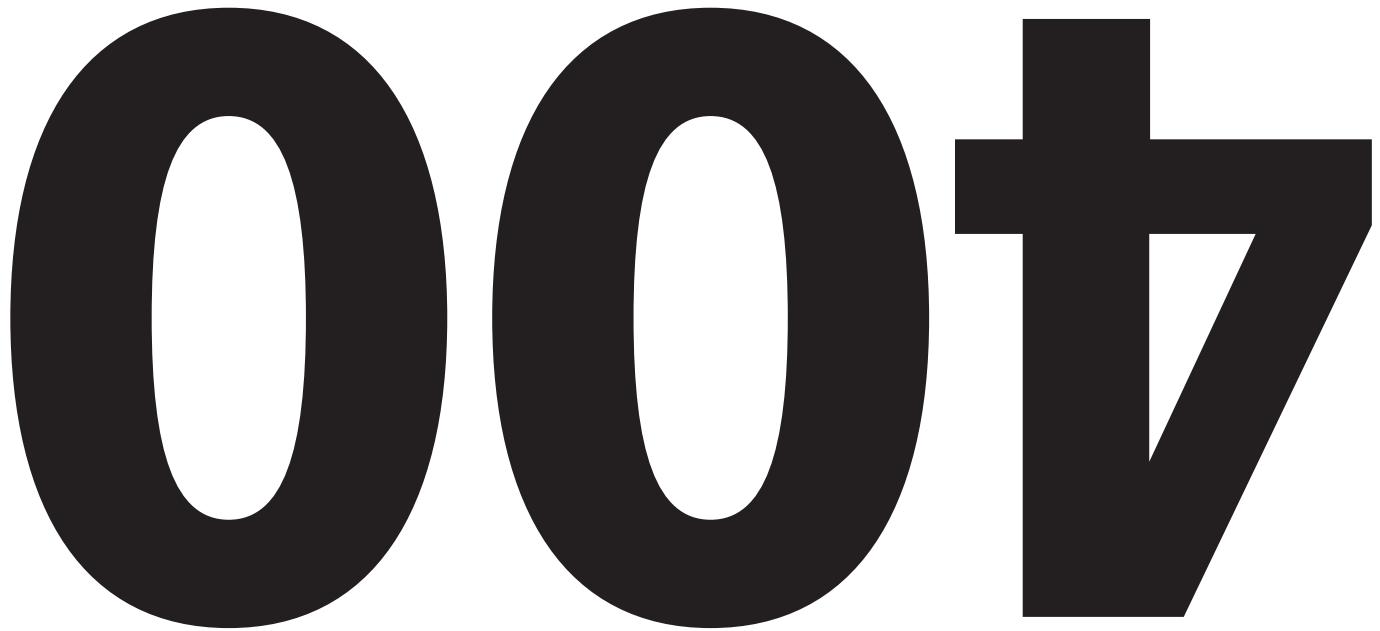
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Name two instances when food handlers must change their gloves.

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300 points

- As soon as they become dirty or torn
- Before beginning a different task
- After an interruption, such as taking a phone call
- After handling raw meat, seafood, or poultry, and before handling ready-to-eat food



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Name two symptoms that require a food handler to be excluded from the operation.

Handle with Care

400 points

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- Sore throat with fever in an operation that primarily serves a high-risk population
 - Vomiting
 - Diarrhea
 - Is vomiting or has diarrhea and has been diagnosed with an illness caused by Norovirus, *Shigella* spp., nontyphoidal *Salmonella*, or shiga toxin-producing *E. coli*
 - Has been diagnosed with an illness caused by hepatitis A or *Salmonella* Typhi
 - Jaundice for seven days or less
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Name two components of correct work attire.

Handle with Care

500 points

- Clean hair restraint
- Clean clothing
- No jewelry on hands or arms, except for a plain band ring