

# Post Test Answer Key- Food Safety

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## Post Test Answer Key– Food Safety

Question: True or False?	Answer
1. Safe refrigerator temperatures are at 45 degrees or lower.	<b>False</b> – 41 degrees or lower
2. A family member may bring in birthday cake for their loved one, but the roommate may not consume the cake.	<b>False</b> – all residents may consume food/fluids brought in by outside entities
3. All foods must be in closed containers with a label of contents and the date it was put into the refrigerator or freezer.	<b>True</b>
4. It is okay to leave food on the counter to cool before placing it in the refrigerator or freezer.	<b>False</b> – place food in small or shallow containers and refrigerate or freeze to aid with faster cooling.
5. No bare hand contact with ready to eat foods means staff may not use their bare hands to feed resident foods including toast, peeled bananas, sandwiches and cookies.	<b>True</b> – staff must use deli paper, a fork or another method for assisting residents to eat these items
6. Any employee of this facility who receives a food item must immediately follow facility policy for getting the item rapidly refrigerated or frozen.	<b>True</b> – food borne illness prevention hinges on rapid cooling and refrigeration.