

Unit 3: Handwashing Assessment **Answer Key**

Online Food Safety Training for New Mexico Food Manufacturing Employees
Good Manufacturing Practices: Personnel

Objectives:

- Demonstrate knowledge in handwashing.
- Understand when handwashing is necessary and how to correctly use hand sanitizers and gloves.
- Demonstrate knowledge of the importance of personal hygiene and cleanliness in the workplace.

Directions:

Circle the correct answer

1. Hand sanitizers are gels or liquids that can reduce or kill germs on your hands.
a) **True**
b) False
2. _____ and _____ are important in preventing the spread of illness and disease.
a) Personal hygiene; glove use
b) Eating; drinking
c) **Personal hygiene; cleanliness**
d) None of the above
3. People who carry germs and infect others without getting sick themselves are known as:
a) Answer is not listed
b) Supervisors
c) Food workers
d) **Carriers**
4. Handwashing is the most important part of personal hygiene and food safety.
a) **True**
b) False
5. A glove change is needed when switching tasks between raw foods and ready to eat foods, and when you touch any contaminated surfaces or materials
a) **True**
b) False
6. When should you wash your hands?
a) After using the bathroom
b) After coughing and sneezing
c) Before wearing clean gloves
d) **All of the above**
7. During handwashing, you should scrub your hands for at least _____ seconds to remove most of the germs from your hands.
a) 15 seconds
b) **20 seconds**

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- c) 35 seconds
- d) 10 seconds
- 8. Hand sanitizer can replace handwashing
 - a) True
 - b) False**
- 9. Proper handwashing can lead to contamination of food.
 - a) True
 - b) False**
- 10. Can you wash your hands in a sink designated to wash food products?
 - a) Yes
 - b) No**