

**Unit 2: Disease Control Assessment**  
Online Food Safety Training for New Mexico Food Manufacturing Employees  
Good Manufacturing Practices: Personnel

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**Objectives:**

**At the end of this activity, you should be able to:**

1. Understand and describe how sick people transfer germs to food.
2. Identify food borne illness symptoms and prevent the contamination of food
3. Identify the correct clean-up process to prevent food borne illness in the food processing facility.

**Directions:**

**Circle the correct answer:**

1. Common food borne illness symptoms are:
  - a) Fever
  - b) Dark urine/Dehydration
  - c) Hair loss
  - d) Vomiting
  - e) a, b, and d
2. People that are sick can pass on their illness through food and objects that they touch.
  - a) True
  - b) False
3. What actions in the workplace can prevent contamination of food?
  - a) Touching a pimple
  - b) Correct handwashing
  - c) Touching an open wound
  - d) Touching your face
4. Foodborne illness can be transmitted by touching surfaces, eating food, or drinking water?
  - a) True
  - b) False

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5. What can you do to prevent the spreading of a foodborne illness if you are showing symptoms or feeling sick?
- a) Stay home
  - b) Take a pain relief pill
  - c) Go to work even you feel sick
  - d) Go for a walk
6. You need to pour bleach on surfaces that may have poop or vomit for at least\_\_\_\_\_, then clean up.
- a) 1 hour
  - b) 12 minutes
  - c) 5 minutes
  - d) 10 minutes
7. Arrange the following numbers in the order you should follow if a coworker cuts himself/herself
1. Clean up blood spill area
  2. Isolate affected food product
  3. Dispose product in a biohazard bag
  4. Remove injured person and treat wound
- a) 1,2,3,4
  - b) 3,2,3,4
  - c) 4,2,3,1
  - d) 2,3,1,4
8. Which bleach solution works better to kill germs:
- a) Add  $\frac{3}{4}$  cup of bleach to 1 gallon of water
  - b) Add 1 cup of bleach to 2 gallons of water
  - c) Add 1 liter of bleach to 1 gallon of water
  - d) Follow label instructions

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9. In your own words, explain why you must put on protective gear such as gloves, masks, and gowns when cleaning up blood, vomit or poop.

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