

Lambeau Field & Delaware North

“Quiz Study”

Please use this document as a resource to help you “study” for the 2 quizzes that you’ll take during the online volunteer training process 😊

Food Safety Quiz

01/10

Bacteria is the most common type of microorganisms. Food with microorganisms almost always look and smell good, but it could make people sick.

Answer: True

02/10

Which of the following is not a good hygiene practice?

Answer: After Washing Hands Use Clothing and Aprons To Dry Hands

03/10

You should discard food if it is ready-to-eat food that may have been contaminated by a sick associate.

Answer: True

04/10

If you are sick you should stay home

Answer: True

05/10

Clean and sanitize equipment, such as meat slicers or grinders and cutting boards.

Answer: After Each Use

06/10

Temperatures between 41°F (5°C) and 135°F (57°C) are in the “Danger Zone.” It is important to keep foods out of the “Danger Zone.”

Answer: True

07/10

Now that you have viewed this training what is something you should NOT do?

Answer: Stop being curious and asking questions.

08/10

_____ % of all food borne illness are spread through improper handwashing.

Answer: 80

09/10

Salmonella can be found in all:

Answer: All of the above

10/10

To an allergic person even the tiniest speck of an allergen can make them sick or cause death.

Answer: True

(keep scrolling)

Alcohol Safety Quiz

01/10

A guest hands you a credit card with their picture on it. Is this an acceptable form of identification?

Answer: No

02/10

Name three signs of impairment?

Answer: Lowered Inhibitions, Poor Coordination, Slowed Reactions

03/10

What forms of ID do we accept?

Answer: All of the above

04/10

Our policy states that we will ask for identification from any guest who appears ___ years or younger.

Answer: 40

05/10

If a guest is unruly because you refused service, what should you do?

Answer: All of the above

06/10

If a guest appears to be intoxicated and asks you for another alcoholic beverage, should you serve them?

Answer: No

07/10

Who's responsible for learning about the unit Alcohol Service Policy on how much can be sold, cut-off times, and how much a guest can purchase at one time?

Answer: All of the above

08/10

What is your responsibility in the service of alcohol?

Answer: All of the above

09/10

When cutting off an intoxicated individual you should NOT:

Answer: All of the above

10/10

Do you acknowledge that it is your responsibility to read and sign Delaware North's companies' alcohol service rules each shift?

Answer: Yes