University of Florida Polling Bank

Questions for Pre- and Post- Tests

Module 1

1. What is the overall objective of the Food Safety Modernization Act? (Single Choice)

a. To prevent food safety issues.

b. To ensure the environmental sustainability of farms.

c. To promote equitable employment conditions between foreign suppliers.

d. To reduce federal control of local food production systems.

2. Which of the following actions in the fresh produce production and sales system is not

covered by the FSMA Produce Safety Rule? (Single Choice)

a. Growing

b. Selling

c. Holding

d. Harvesting

3. Why is the FSMA different from previous federal guidelines regarding produce, such as the

“Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables”? (Single Choice)

a. The FSMA provides funds to producers while previous guidelines did not.

b. The FSMA includes a wider range of products than previous guidelines.

c. The FSMA is mandated while previous guidelines were voluntary.

d. The FSMA includes guidelines for selling produce while other guidelines did

not.

4. What is the biggest food safety hazard in fresh produce? (Single Choice)

a. Improper packaging

b. Foreign material

c. Undeclared allergens

d. Pathogens

Module 2:

1. What practice should be done before starting work, before putting on

gloves, and after a break? ( Single Choice)

Answer 1: Footwear sanitization

Answer 2: Clothing contamination check

Answer 3: Application of sunscreen

Answer 4: Hand washing

2. Offering workers which of the following options would be in violation of

farm safety standards? ( Single Choice)

Answer 1: Portable toilets

Answer 2: Tap water

Answer 3: Liquid soap

Answer 4: Reusable towels

Module 3:

1. Which of the following poses the greatest risk to food safety? ( Single Choice)

Answer 1: Chemical soil amendments

Answer 2: Biological soil amendments of non-animal origin

Answer 3: Biological soil amendments of animal origin

Answer 4: Physical soil amendments

2. Which of the following products is the result of converting untreated human waste into a usable

soil amendment? ( Single Choice)

Answer 1: Manure

Answer 2: Heated urine

Answer 3: Frozen feces

Answer 4: Biosolids

3. Which of the following methods of soil amendment application reduces food safety risks? ( Single

Choice)

Answer 1: Apply manure when ground is frozen

Answer 2: Apply manure during non-produce field rotations

Answer 3: Apply manure several inches off the ground to maximize covered area

Answer 4: Apply manure using side-dressing techniques

4. Which of the following is a method of reducing pathogens in soil amendments? ( Single Choice)

Answer 1: Sanitizing

Answer 2: Freezing

Answer 3: Washing

Answer 4: Composting

Module 4

1. Co-management refers to the balance between which two factors? ( Single Choice)

Answer 1: Profit of the farm and its owners and pay of the seasonal and full-time workers

Answer 2: Conservation of resources and minimization of microbiological hazards

Answer 3: Efficiency of the farm’s daily practices and health and safety of the workers

Answer 4: Maximization of produce and crop yields and minimization of farm costs

2. Which of the following should guide risk management actions? ( Single Choice)

Answer 1: Personal expertise

Answer 2: Recommendations of seasoned producers

Answer 3: Suggestions from consumers

Answer 4: Scientific evidence

3. Which of the following choices is least likely to reduce your property’s wildlife population? ( Single

Choice)

Answer 1: Decoys

Answer 2: Netting

Answer 3: Pesticides

Answer 4: Air cannons

4. If a crop is found to be contaminated with wildlife feces, which of the following actions must be

taken? ( Single Choice)

Answer 1: The produce must be cooked before it is sold

Answer 2: The produce must be washed before it is sold

Answer 3: The produce must not be labeled as organic

Answer 4: The produce must not be harvested

Module 5

1. Which of the following water sources is least likely to contain microorganisms associated with feces

that can lead to food safety risks? ( Single Choice)

Answer 1: Surface water

Answer 2: Ground water

Answer 3: Municipal water

Answer 4: Reclaimed water

2. Which of the following irrigation methods has the lowest risk of contamination? ( Single Choice)

Answer 1: Drip

Answer 2: Flood

Answer 3: Overflow

Answer 4: Furrow

3. Which of the following is used as an indicator of fecal contamination of a water supply? ( Single

Choice)

Answer 1: Pathogenic E. coli

Answer 2: Generic E. coli

Answer 3: Salmonella enterica

Answer 4: Norovirus

4. Which of the following is considered covered produce by the FSMA? ( Single Choice)

Answer 1: The leaves of potato plants

Answer 2: The roots of carrot plants

Answer 3: The entire tomato plant

Answer 4: The flowers of okra plants

Module 6

1. Which packinghouse zone poses the greatest concern for cross-contamination of

produce? ( Single Choice)

Answer 1: Zone 1

Answer 2: Zone 2

Answer 3: Zone 3

Answer 4: Zone 4

2. Which of the following statements regarding cleaning and sanitizing is true? ( Single

Choice)

Answer 1: Sanitizing may be done in place of cleaning when unavoidable

Answer 2: Cleaning and sanitizing are synonymous

Answer 3: All surfaces can be cleaned and sanitized

Answer 4: Surfaces that have not been cleaned cannot be sanitized

3. Safety data sheets are used to inform workers during which of the following? ( Single

Choice)

Answer 1: Microbial contamination emergencies

Answer 2: Physically hazardous emergencies

Answer 3: Chemical emergencies

Answer 4: Emergencies related to pests

Module 7:

1. Which of the following statements regarding Farm Food Safety Plans is true? ( Single Choice)

Answer 1: The FSMA requires a written Farm Food Safety Plan

Answer 2: The Farm Food Safety Plan only needs to include covered produce

Answer 3: The Farm Food Safety Plan is not required

Answer 4: The Farm Food Safety Plan should be provided to all consumers

2. Who should be responsible for developing a Farm Food Safety Plan? ( Single Choice)

Answer 1: An external auditor

Answer 2: A grower on the farm

Answer 3: An advisory panel

Answer 4: A FSMA representative

3. Which of the following records is required by the FSMA Produce Safety Rule? ( Single Choice)

Answer 1: Worker training dates

Answer 2: Water change schedules

Answer 3: Soil amendment applications

Answer 4: Management of sanitary facilities

4. What is the first step in developing a Farm Food Safety Plan? ( Single Choice)

Answer 1: List practices likely to reduce potential risks

Answer 2: Write a plan to guide implementation of possible actions

Answer 3: Detail the origins and history of the farm

Answer 4: Assess risks

Instructor Submitted Questions/Engagement

Module 1: Questions by Katelynn Stull

Poll Question During Slide 7-  
Which of these crops is not on the FDA’s ‘rarely consumed raw’ list?

* 1. Sweet corn
  2. Kale
  3. Collards
  4. Sour cherries

After slide 15  
Which category of pathogen can reproduce outside of a host?

1. Viruses
2. Bacteria
3. Parasites

Chatbox-3 answers

What are different examples of SOPs that are used on your operation?

Module 2: Questions by Keith Schneider

Visitors **must** be made aware of:

1. Food safety guidelines
2. Which field has the best tasting produce
3. What sanitizers are being used
4. All the above
5. None of the above

Records that should be kept are:

1. Worker training programs
2. Monitoring and restocking of   
   toilet and handwashing facilities
3. Illness and injury reporting
4. Restocking of first aid kits
5. All of the above

How long should you wash your hands for?

1. Wash hands?
2. 5 seconds
3. 10 seconds
4. 20 seconds
5. 2 minutes

Module 3: Questions by Edwin Millan, FDACS

Do you use any kind of manure or compost?

1. Yes
2. No

At slide 9

Table/kitchen waste are considered BSSAO:

1. True
2. False

At Slide 15

It is required to ask for\_\_\_\_\_\_\_\_\_\_\_\_\_ when buying treated BSSAO from third party:

1. Certificate of Conformance
2. Certificate of Testing
3. Certificate of Analysis

At slide 20

Best way to store compost piles:

1. Uphill
2. Downhill
3. Close to raw manure
4. Close to domestic animals or wildlife

Module 4: Questions by Joyjit Saha

After slide 5

1. True or False: Should you eliminate all animals and birds on your farm, including Endangered Species?
2. True
3. False

After slide 14

1. Do you currently utilize working animals on your operation?
2. Yes
3. No

After slide 21

1. What is the required no-harvest buffer zone if your crop is contaminated by animal feces?
2. 3 feet around the contaminated crop
3. 6 feet around the contaminated crop
4. Entire field
5. The Produce Safety Rule does not require a no-harvest buffer zone but buffer zones may be used to reduce risk of harvesting contaminated produce.

Module 5.1: Questions by Michelle Danyluk

1. What kind of water do you use on your operation?
2. Municipal
3. Ground
4. Surface
5. Other
6. Are you testing your water?
7. Yes
8. No
9. What are you testing your water for?
10. *E. coli* O157:H7
11. Generic E. coli
12. Salmonella
13. Coliforms
14. Other

Module 5.2: Questions by Keith Schneider

1. pH is important to measure for:
2. PAA
3. Sodium hypochlorite (beach)
4. Ozone
5. All of the above

1. The water regulations for harvest and post-harvest require you to use:
2. Potable water
3. Water that meets the standard of 126 CFU/100 ml of generic E. coli
4. Water tested to be free of Listeria
5. Any surface water

1. Water temperature can influence:
2. Infiltration of pathogen
3. The rate that water must be changed
4. How much product that can be washed at a time
5. All of the above
6. None of the above.

Module 7: Questions by Jamie Burrow

After slide 3

1. True or False: A written Farm Food Safety Plan is required by the FSMA Produce Safety Rule.

Answer: False

After slide 14, before slide 16 (assuming we are not using slide 15)

1. Select all that apply. Where are resources for writing a farm food safety plan available?
2. Local Extension offices
3. Industry or commodity specific guidance
4. Produce trade associations
5. Federal guidance
6. Independent organizations

Answer: All of the above

After slide 28

1. True or False: Tracing a lot in your records includes being able to identify the date and field from which the produce was harvested.

Answer: True

Module 7: Questions by Taylor Langford

Slide 4:

1. I have written and use a farm food safety plan on my operation. ( Single Choice)
2. Yes
3. No

Slide 28:

1. I currently have a traceability system in place on my operation.
2. Yes
3. No