



**HYGIENE PROFICIENCY TEST / MODEL SERIES**

**Note: Place one tick only for each question. You may leave the test occasion only 20 minutes after starting at the earliest. Approval of the test is gained with a score of minimum 34/40 points. Please, write your answers using a ballpoint pen (not black) or similar writing means ensuring permanency of test results and quality for archiving.**

**PLEASE FILL IN PERSONAL DATA BELOW, WRITE DISTINCTLY AND LEGIBLE, OR USE BLOCK LETTERS, THANK YOU**

Name of participant Elli Esimerkki	Date of birth/dd.mm.yyyy	Profession
Name of examiner Tero Testaaja	Examiner's code X 12345	Examination date

**FOR EACH STATEMENT BELOW, FOR THE ALTERNATIVE YOU CONSIDER THE CORRECT ONE; PLACE A TICK IN THE RELEVANT CORRECT / WRONG COLUMN.**

Question	CORRECT	WRONG
1. Vacuum-packaged food may contain harmful microbes that cause food poisoning.		
2. Temperature does not affect the reproduction of microbes.		
3. Cooked rice of room temperature is a good growth substrate for microbes.		
4. Berries may collect viruses if the irrigation water is contaminated by, e.g., faeces.		
5. Even short heating of food in a microwave oven kills all the microbes in the food.		
6. Preservative kills all the microbes in food.		
7. Only a large amount of harmful bacteria can cause food poisoning.		
8. Deep-frozen berries may contain microbes that cause food poisoning.		
9. Food poisonings caused by the bacterium <i>Bacillus cereus</i> often are a consequence of cooling prepared food too slowly.		
10. From a tartar steak, i.e., a steak of raw meat, one may contract food poisoning caused by the bacterium EHEC (enterohemorrhagic <i>E. coli</i> ).		
11. Salmonella may spread to other food via working surfaces on which raw poultry meat has been handled.		
12. Norovirus is killed when heating food to +60 degrees centigrade.		
13. Slow heating of food from +6 to +60 degrees centigrade increases the risk of food poisoning.		
14. The dirty ice-cream scoop may convey harmful microbes into the unpackaged ice cream.		
15. Proper use of disposable gloves reduces the risk of food poisoning when handling unpackaged easily perishable food.		
16. Jam, which is slightly moulded on the surface, can be eaten when the mouldy surface layer is peeled off.		

Question	CORRECT	WRONG
17. Food may get contaminated through sneezing and coughing.		
18. The load of goods with milk, meat or fish products can for two to three hours in room temperature safely wait for transfer to cold store.		
19. Ultra-pasteurization (UHT) and pasteurization of milk are the same thing.		
20. The raw materials for the pizzas can be kept at room temperature as the pizza is baked in the hot oven.		
21. The slicing, cutting and mincing of the raw materials and food cause them easily perishable.		
22. The catering service may use the food served on the buffet as raw material for evening meals.		
23. Unpackaged smoked fish and fresh fish must not contact each other on a sales counter.		
24. Raw milk stored sufficiently cold cannot contain pathogenic bacteria.		
25. One may bring pets to the restaurant's customer premises or terrace if the operator has given their permission.		
26. The person handling the unpackaged easily perishable food must wear sufficient protective clothing that only is being used in the food premises.		
27. The symptomless employee carrying an infectious disease cannot spread the infection further via the food.		
28. After washing one's hands, it makes no difference whether the water tap is closed with bare hands or by using disposable towel.		
29. In addition to the regular cleansing according to the cleansing plan, the cleanliness of the food premises must continuously be monitored.		
30. Scratches, fissures and cracks in work surfaces and cutting boards collect dirt and make it possible for microbes to reproduce.		
31. Pests are controlled for example by keeping the loading and storing areas of the food premises clean.		
32. Packaging labels must correspond to the composition of the raw materials in the food.		
33. Cold-smoked or pickled salted fish cannot contain listeria bacteria as the salt in the fish prevents the reproduction of this bacterium.		
34. It is not obligatory to devise an own-check plan for a food premises, but recommended.		
35. The health inspector performs own-check in food companies.		
36. A food premise such as a cafeteria, a restaurant or a manufacturing plant can be established by anyone without education in the food business, for example, without training as restaurant chef.		
37. The taking into use of food premises is reported to the municipal food authority when operations have started well.		
38. Food legislation requires that a person applying for work in the food business must possess a hygiene proficiency certificate, i.e., a so-called hygiene passport.		
39. One must not sell a food after the use-by date.		
40. It is not possible to get food poisoning from ice cubes.		