



# Temporary Food Establishment Food Handler's Training

Environmental Health  
Department of Public Health  
Fort Riley



# PURPOSE OF TRAINING



- To reduce the likeliness of a foodborne disease illness through education on food handling and storage.
- To emphasize the importance of proper personal hygiene while involved in preparing or serving food.



# INTRODUCTION



- Only a small percentage of actual foodborne illness cases ever get reported.
- 2011 Estimates of Foodborne Illness in the United States
- CDC estimates that each year:
  - \*1 in 6 Americans (or 48 million people) get sick
  - \*128,000 are hospitalized
  - \*3,000 die of a foodborne disease



# REQUIREMENTS FOR SERVING FOOD



## TO THE PUBLIC

- All requirements are in accordance with Tri-Service Food Code TB Med 530, Occupational and Environmental Health Food Sanitation.
- All Family Readiness Group (FRG) members or volunteers, vendors who will be serving food on Ft. Riley for less than 30 days who prepare, serve or cook food, must have the annual Food Handler's certification.
- All food handler's must have their Food Handler card present, while conducting food operations as a temporary food establishment.



- Inspection Sheet used by Public Health personnel while inspecting Temp Food Booths/Vendors.

**FOOD OPERATION INSPECTION REPORT**  
(Read instructions in the Tri-Service Food Code, Appendix E, before completing this form)

1. FACILITY NAME \_\_\_\_\_ 2. FACILITY ADDRESS \_\_\_\_\_ 3. INSTALLATION \_\_\_\_\_ 4. DATE (YYYYMMDD) \_\_\_\_\_

5. INSPECTION TYPE (X one): Routine  Follow-up  Complaint  Preoperational  Other (Specify) \_\_\_\_\_

6. INSPECTOR: a. NAME AND RANK \_\_\_\_\_ b. PHONE \_\_\_\_\_ c. E-MAIL \_\_\_\_\_

7. START TIME \_\_\_\_\_ 8. END TIME \_\_\_\_\_ Various Insults \_\_\_\_\_

9. PERSON IN CHARGE (PIC): a. FULL NAME \_\_\_\_\_ b. PHONE \_\_\_\_\_ c. OFFICIAL E-MAIL \_\_\_\_\_

10. NUMBER AND TYPE OF VIOLATIONS: a. Critical  b. Non-critical  11. INSPECTION RATING (X one): Fully Compliant  Substantially Compliant  Partially Compliant  Non-Compliant (Provide date scheduled for follow-up) \_\_\_\_\_

12. COMPLIANCE STATUS (Numbered items and specified provisions noted with an asterisk \* indicates a CRITICAL deficiency. Mark 'X' in the box to indicate the provision was NOT in compliance. Circle N/A for items not observed or N/A for not applicable. Where multiple provisions are included in the item description, only mark the CRITICAL provision if non-compliant. An unchecked item indicates all provisions within the provision are fully compliant. For items that are OUT of compliance, Mark 'X' in the appropriate box for COS (corrected on-site during the inspection) and R (repair violation from previous inspection).)

Item	Supervision and Training	Health and Hygiene	Food Source, Identification, Condition	Contamination Protection and Prevention	Temperature Control	Sanitation and Equipment	Physical Facilities	COS	R
1	Person in charge (PIC) is present, demonstrates knowledge <input type="checkbox"/> 2-101.11; <input type="checkbox"/> 2-102.11*				26	N/A	N/A	Approved thawing & slicing methods for frozen PHF *	
2	PIC & employees: food training <input type="checkbox"/> 2-201.11(A)*				27	N/A	N/A	Proper cooking & reheating time and temperature	
3	Hand wash facilities: supplied, accessible, used				28	N/A	N/A	Fruits & vegetables properly cooked for hot holding	
4	N/A	Hands clean, properly washed <input type="checkbox"/> 3-301.11; <input type="checkbox"/> 3-301.12; <input type="checkbox"/> 3-301.14*			29*	N/A	N/A	Proper cooling time and temperature	
5	All employees reporting, restriction, exclusion <input type="checkbox"/> 3-201.11; <input type="checkbox"/> 3-201.12; <input type="checkbox"/> 3-201.13*				30	N/A	N/A	Proper cooling methods, adequate equipment	
6	N/A	N/A	Item hand/arm contact with food <input type="checkbox"/> 3-301.11*		31*	N/A	N/A	Proper hot holding temperature	
7	Personal cleanliness: clothing, hair restraint, jewelry				32*	N/A	N/A	Proper cold holding temperature	
8	N/A	N/A	Using, drinking, tobacco use in food prep & service areas; proper tasting procedures <input type="checkbox"/> 3-301.12*		33*	N/A	N/A	Consumer Advisory for raw/undercooked foods	
9					34	N/A	N/A	Time as public health control: variance procedures <input type="checkbox"/> 3-501.19; <input type="checkbox"/> 3-502.11; <input type="checkbox"/> 8-103.12*	
10					35	N/A	N/A	Thermometers provided and accurate	
11					36	N/A	N/A	In-use utensils properly stored between use	
12					37	N/A	N/A	Food/non-food contact surfaces: cleanable, installed used <input type="checkbox"/> 4-101* various; <input type="checkbox"/> 4-102.11; <input type="checkbox"/> 4-201.12; <input type="checkbox"/> 4-202.11; <input type="checkbox"/> 4-204.13; <input type="checkbox"/> 4-204.111; <input type="checkbox"/> 4-603.17*	
13					38	N/A	N/A	Utensils, equipment & linens properly stored, handled	
14					39	N/A	N/A	Single-use/single-service items: properly stored & used <input type="checkbox"/> 4-602.12*	
15					40	N/A	N/A	Warewashing equipment use, maintained, test kits	
16					41	N/A	N/A	Nonfood contact surfaces clean	
17					42	N/A	N/A	Hot and cold water available, adequate capacity and pressure	
18					43	N/A	N/A	Plumbing cross connections, backflow devices <input type="checkbox"/> specify critical	
19					44	N/A	N/A	Sewage & waste water properly disposed, grease traps <input type="checkbox"/> 4-602.11; <input type="checkbox"/> 4-602.13; <input type="checkbox"/> 4-603.11*	
20					45	N/A	N/A	Garbage/refuse proper disposal facilities maintained, covered receptacles	
21					46	N/A	N/A	Restrooms properly installed, supplied, maintained	
22					47	N/A	N/A	Physical facilities installed, maintained, cleaned <input type="checkbox"/> 6-202.111*	
23					48	N/A	N/A	Lighting adequate, proper fixtures	
24					49	N/A	N/A	Ventilation & hoods: adequate, maintained	
25					50	N/A	N/A	Ice machines properly maintained and operated	
26					51	N/A	N/A	Other findings: X this box and enter provision number with finding in box 17. RE-MARK.	

DD FORM 2973, NOV 2013 REPLACES DA FORMS 1161-R, 1162-R, NAVMED 6240-1, AND AF FORM 377, WHICH ARE OBSOLETE. Page 1 of \_\_\_\_\_ Pages



# DEFINITIONS



- **Clean** - free of visible soil.
- **Sanitize** - reduce the number of microorganisms to a safe level using heat or chemicals.
- **Contamination** - the presence of harmful substance in food.
- **Ready-to-Eat foods**- food that is in a form that is edible without any additional preparation (ex: raw, washed, cut fruits, prepared foods, salads, etc)





# DEFINITIONS, CONTD.



- **Spoilage** - Damage to the edible quality of a food.  
Ex. Meat that is unsafe to eat will not always smell or taste spoiled.
- **Potentially Hazardous Foods/Temperature Control for Safety (PHF/TCS)** - Foods that allow the rapid growth of bacteria. Ex. Poultry, dairy products, raw eggs in shells, raw animal meats.





# DEFINITIONS, CONTD.



- **Temperatures Danger Zone (TDZ)** - Temperature range where bacteria can grow and reproduce rapidly (between 41°F and 135°F F, PHF/TCS foods should be kept at temperatures 41° F or below or above 135° F. Foods not maintained through refrigeration or hot holding may only be maintained for UP TO 4 HOURS.
- **Foodborne Illness** - Illness transmitted to humans due to the ingestion of food that contains harmful pathogens or their byproducts (toxins).





# DEFINITIONS, CONTD.



- **Foodborne Illness Outbreaks (FBIOs)** - Generally, we think of a foodborne illness outbreak as involving 20, 50, or even hundreds of individuals. In reality, an outbreak is defined as the laboratory confirmed incidence of clinical illness involving two or more people that consumed a common food.



# DEFINITIONS, CONTD.



- **Cross-contamination** - the transfer of a harmful substance from one food to another by direct or indirect contact.
  - **Direct cross-contamination** involves the transfer of a harmful agent from raw foods to cooked or ready-to-eat foods.
    - example of direct contact: blood from thawing ground beef dripping onto fresh produce stored on a shelf below.
  - **Indirect cross-contamination** involves the transfer of a harmful agent to foods by hands, utensils, or equipment.
    - example of indirect contact: knife and cutting board were used to prepare raw chicken, but not cleaned and sanitized after use.



# WHAT CAUSES AN FBIO



- Cross-contamination from raw and cooked and/or ready-to-eat foods.
- Inadequate reheating of PHF/TCS foods.
  - Leftovers must be heated to 165 °F within 2 hours.
- Allowing foods to remain in the Temperature Danger Zone for more than four cumulative hours.





# WHAT CAUSES AN FBIO, cont.



- Failure to properly heat or cook foods.
- Infected food handlers and poor hygiene/sanitation habits.
  - Between September 1998 and May 2000, there were two confirmed foodborne illness outbreaks in Army dining facilities attributed to cross-contamination of food by infected employees; over 200 soldiers were hospitalized.
- Failure to properly cool food is the number one cause of FBIOs in the United States.
  - Poor cooling practices result in potentially hazardous foods being held in the TDZ for long periods of time.



# CHARACTERISTICS OF AN FBIO



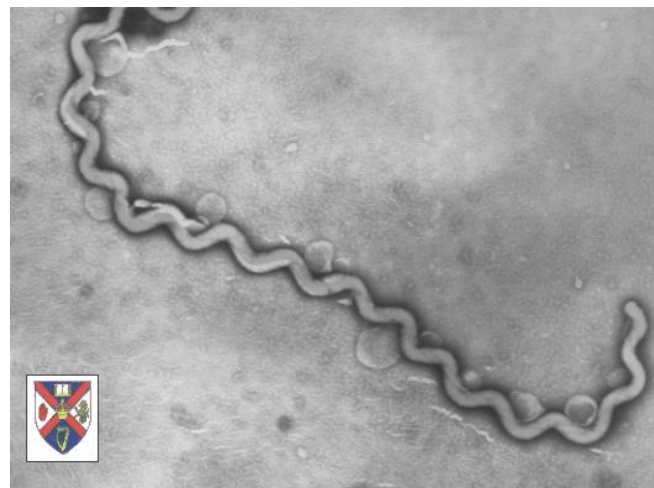
- Agents that cause foodborne illness cannot be seen, tasted or smelled.
- Highly preventable with proper food preparation and cooking procedures.
- Chances are your last meal was not the source of your illness. The time delay for common foodborne illnesses can range from 30 minutes to more than 30 days.



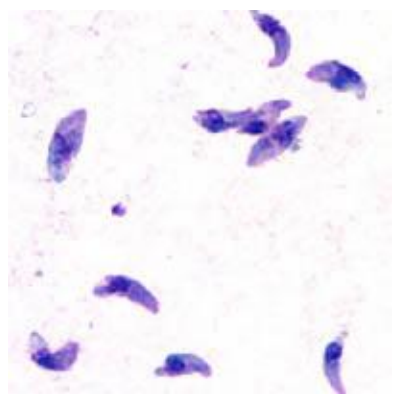
# COMMON PATHOGENS



Salmonella



Leptospirosis



Toxoplasmosis



# HANDWASHING



- Use soap, warm water and disposable towels.
- Scrub for at least 10-15 seconds.
- Use sanitizer **AFTER** washing hands, not as a substitution.
- Food vendors/booths must have access to a hand washing facility/device.



# How to wash your hands properly



**1** Wet your hands



**2** Liquid soap



**3** Lather and scrub - 20 sec



**4** Rinse - 10 sec



**5** Dry your hands



**6** Turn off tap

## DON'T FORGET TO WASH:

- between your fingers
- under your nails
- the tops of your hands





# WASH HANDS AFTER:



- Touching unsanitary areas of the body
- Using a handkerchief
- Handling unclean equipment, utensils, etc
- Handling raw food
- Smoking
- Bussing dishes
- Handling garbage





# GLOVE USEAGE



- Gloves must be used at all times
- Wash hands first!
- Change gloves if:
  - \*Torn
  - \*When changing tasks  
(ex: switching from serving meats to serving fruit)
  - \*Soiled





# FOOD QUALITY

- All food will be obtained from an approved source IAW AR 40-657  
Contact Veterinary Services for approved suppliers (785) 239-2732.
- Food prepared in the home will have ingredients purchased from approved sources and will be labeled as “HOMEMADE” at the event/vendor.
- All food will be free of hazards.
  - Chemical
  - Physical
  - Biological





# FOOD SERVICE PERSONNEL



- Must be healthy.
- \*\*Do not prepare food for others if you have nausea, vomiting, diarrhea, jaundice, fever or sore throat with fever.
- All exposed skin will be clean.
- Must follow hand washing procedures
- Fingernails will be trimmed and maintained.
- Clothing will be clean and a hair restraint will be worn.



# JEWELRY



- Jewelry is prohibited from wearing while preparing or serving food, due to the risk of contaminating food:
- Only authorized jewelry is:
  - \*plain wedding bands
- Exposed body jewelry such as nose piercings and naval piercings are not authorized
- Rings with gems are not allowed while handling food





# HAIR RESTRAINTS



- Keeps hair from entering food.
- Keeps hands from touching hair.
- If a food handler has a beard, they must wear a beard restraint.
- **Effective hair restraints include hair nets and disposable hats.**
  - Hats will only be considered effective hair restraints if hair is fully covered by hat. ie: no pony tails, braids, loose hair protruding from cap.



INCORRECT WEAR



CORRECT HEADGEAR



# EQUIPMENT



- All food service equipment and utensils will meet applicable standards.
- All equipment, food-contact and nonfood-contact surfaces, and utensils will be clean to sight and touch.
  - Food-contact surfaces will be cleaned before and after each different food item or every 30 minutes when working with a PHF.
  - This will be performed by washing, rinsing and sanitizing surfaces





# SANITIZING SOLUTION



- Must be present at booth/facility
- Must be used to wipe down food and non- food contact surfaces at regular intervals
- Acceptable sanitizers:
  - \*Clorox wipes
  - \*Bleach solution
- Bleach solution must be held at 100 ppm (this is checked by using chlorine test strips)







# USE OF THERMOMETERS



- Thermometers will be provided for all cold- food holding units (ex. coolers, refrigerators, freezers) and hot holding units.
- Food thermometers
  - Clean & sanitize the thermometer before and after each food item.
  - Sense in the thickest part of the product, not near the bone.
  - Allow time for the thermometer to stabilize
- Thermometers will be maintained in good condition and accurately calibrated to  $\pm 2$  °F weekly or more often if necessary.





# FOOD STORAGE GUIDELINES



- Keep potentially hazardous foods out of the TDZ.
- Check the temperature of food and storage areas.
- Store food in clean wrappers & containers. Baked goods should be individually wrapped.
- Storage areas should be clean and dry.
- Clean dollies, carts, and transporters often.
- Store food only in areas designed for storage.
- Store all food, plates, cups, and flatware at least 6" off the ground.
- Food storage temperatures are as follows:
  - Frozen: 0 °F or below
  - Refrigerated: 41 °F or below



# THAWING FOOD



- Do NOT thaw foods at room temperature
- Approved methods:
  - Refrigeration (Best Method).
  - Cooking.
  - Under cool running water.
  - Microwave.
    - Must be cooked immediately.



# MINIMUM COOKING TEMPERATURES

- Eggs (made to order) 145 °F (63 °C)
- Fish 145 °F (63 °C)
- Beef 145 °F (63 °C)
- Ground beef 155 °F (66 °C)
- Pork 145 °F (66 °C)
- Eggs (batch cooked) 155 °F (66 °C)
- Poultry 165 °F (74 °C)
- Stuffed Meats 165 °F (74 °C)
- Dressing 165 °F (74 °C)
- Leftovers 165 °F (74 °C)
- *Note: Foods with higher cooking temperatures will be stacked below foods with lower cooking temperatures.*



# HOT HOLDING



- NEVER use hot-holding equipment to reheat foods.
- Check internal food temperature at least every 2 hours.
- Keep foods covered.
- Keep foods at 135 °F or higher.
- Use proper utensils for serving.
- Discard all food after service from self service bar.
- NEVER mix freshly prepared food with food already being served in self service lines.



# LEFTOVERS



Do not keep ANY PHFs at the end of your event unless you use a refrigeration unit that was monitored to keep 41°F or lower



# DELICATESSAN-TYPE SALADS



- Deli- type salads are prohibited, due to their ability to maintain bacteria, and their difficulty to maintain proper temperatures at temporary food establishments





# ICE



- Ice used for consumption must be stored in a clean, sanitized container
- Must be from an approved source (contact Vet Services)
- Ice that is used to keep food products cold (ex. In a cooler), cannot be used for consumption







# SERVICE



- Servers
  - Use serving utensils, NEVER touch food with hands (if you can touch hot foods with a gloved hand it's probably not 135°F.)
  - Practice good personal hygiene.
- Self-service areas
  - Constantly monitor
  - Maintain food at proper temperatures.
  - Keep raw foods separated from cooked or ready-to-eat items.



# CHILDREN AND PETS



- Children (11 years of age and younger) and pets are prohibited inside food booths or within roped area, for grills





# PESTS



- Lower the risk of flies and other pests by keeping trash away from food and keeping trash receptacles covered when not in use
- Fans may be used within food booth or food area to draw flying pests away from area. Fans must be clean and without dust on surfaces to avoid contaminating food sources





# SUMMARY



- Some important questions/answers you should take away:
  - What is a PHF/TCS?
  - What is the TDZ?
  - What are good personal hygiene practices?
  - What is the proper storage, handling, and service of food?



# FOOD HANDLER'S QUIZ



- The link for the quiz website is at the end of the slideshow.
- Follow the next slides to Register, Enroll and take the Quiz.
- This course is not valid without the quiz and a Food Handler's card, from Environmental Health, Department of Public Health.



- The link for the quiz website:

<http://quizstar.4teachers.org/indexs.jsp>



# ON THE WEBSITE...



- Click “Sign Up”

Welcome to QuizStar

QuizStar is very easy to use!

First visit to QuizStar?

1. Sign up
2. Search for your instructor's classes
3. Register for classes
4. Start taking quizzes

Returning to QuizStar?

1. Login
2. View quizzes to take
3. Review previously taken quizzes
4. Search for additional classes

Download the Student Tutorial

- .doc file (1.1MB)
- .pdf file (0.9MB)

Sign Up

Login

Username:

Password:

Submit

[Go back to main page](#)



# REGISTER



- Registering
- Enter:
  - First Name
  - Last Name
  - Username
  - Password
  - Then click “Register”

The screenshot shows the QuizStar website's student registration page. The page has a teal header with the QuizStar logo and the word 'students' in the top right. Below the header is a white box titled 'Student Registration'. Inside this box, there is a paragraph of instructions: 'Enter your personal information in the form below. If you forget your password, you can contact your instructor to have your password reassigned.' Below the instructions is a form titled 'Enter your information'. The form has five rows of input fields. The first row is for 'First Name' with the value 'Joey'. The second row is for 'Last Name' with the value 'Doe'. The third row is for 'Username' with the value 'jodo83'. The fourth row is for 'Create Password' with a masked password of seven dots. The fifth row is for 'Re-type Password' with a masked password of seven dots. To the right of the input fields are three columns of instructions: 'If you are under age 13, type your first name and last initial. Please do not enter any personally identifiable information.', 'Create an unique username to login to QuizStar. (minimum of 3 characters with no spaces)', and 'Use a password that only you will know and remember. (minimum of 5 characters)'. Below the form is a note: 'NOTE - Your instructors are able to change your profile information at any time.' At the bottom right of the form are two buttons: 'Register' and 'Cancel'. Below the registration form is a footer area with the '4teachers.org' logo on the left, a list of links (TrackStar | RubiStar | NoteStar | Profiler Pro | More Tools) in the center, and 'Privacy Policy | Terms of Use | Contact Us | ALTEC' on the right. At the very bottom of the footer, it says 'QuizStar copyright © 2000-2008 ALTEC - Advanced Learning Technologies Center for Research on Learning at The University of Kansas'.





# SEARCH



Click “Search”

Welcome, Joey Doe [profile](#) - [logout](#)

**SEARCH**

### Classes

The classes for which you have registered are listed below. Each class has its own quizzes. Click on the link to the class page to see which quizzes you need to take or review. Click on the Search button above to look for additional classes if you need to enroll in them. You cannot remove these classes once you enroll. Your instructor will need to remove you from the class if you are no longer enrolled.

### How to enroll into a class

Search for classes using a class or quiz title, the instructor, or a keyword. You can look for up to four classes and/or two quizzes in a single search. This saves you time when registering for classes.

```
graph LR; A[Search  
Type in a class  
or quiz name] --> B[Results  
Select the  
appropriate class.]; B --> C[Finished  
Return to your  
Classes page.];
```

[Click here to search a new class](#)



# FINDING THE QUIZ



- In the Green Quiz Search Section Type “Food Handler’s Course”
- Then click “Exact Match”
  - \* Use the exact spelling as shown

The screenshot shows the QuizStar student interface. At the top, there is a navigation bar with the QuizStar logo and the word 'students'. Below this, there is a welcome message for 'Joey Doe' and two main navigation buttons: 'CLASSES' and 'SEARCH'. The 'SEARCH' button is highlighted with a yellow border. The main content area is titled 'Class & Quiz Search' and contains a flow diagram with three steps: 'Search' (Type in a class or a quiz to look for), 'Results' (Select results to go to), and 'Finished' (Find out what you have been registered for, then go to Classes). Below the flow diagram, there are two search sections: 'Class Search' and 'Quiz Search'. The 'Class Search' section has four rows, each with a 'Class Title' dropdown menu and a search button. The 'Quiz Search' section has two rows, each with a 'Quiz Title' dropdown menu and a search button. A large red arrow points to the 'Exact Match' button in the 'Class Search' section.



# REGISTERING FOR THE QUIZ



- Check the box next to “Food Handlers Course”.
- Click “Register”.

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**CLASSES** **SEARCH**

[Search for Classes/Quizzes](#) > Results

**Search Results**  
Select the classes you wish to register for then click the Register button. The next screen will confirm your registration status for those classes. If you are not satisfied with these results, click the New Search button to perform a new search.

**Search**  
Type in a class or a quiz to look for

**Results**  
Select the class you want to register for

**Finished**  
Find out what you have been registered for, then go to Classes

[← New Search](#) [Register](#) [Cancel](#)

Select the class, then click Register

**Quiz #1 Results**  
Searched: **Food Handlers course**

<input type="checkbox"/>	Quiz Title	Class Title	Instructor Name Email	Time Class Type
<input checked="" type="checkbox"/>	Food Handlers Course	Food Handlers Course	Catharina Lindsey catharina.r.lindsey.mil@mail.mil	NA Public course

1 result(s)

[Register \(to top\)](#)

[← New Search](#) [Register](#) [Cancel](#)

Select the class, then click R



# YOU ARE REGISTERED...



- Click “Classes”

The screenshot shows the QuizStar website interface. At the top left is the QuizStar logo. At the top right, it says "students". Below the logo, there is a navigation bar with "CLASSES" and "SEARCH" buttons. A large red arrow points to the "CLASSES" button. Below the navigation bar, there is a message: "Welcome, Joey Doe profile - logout". Below this, there is a "Finished" section with the text: "You have successfully registered for the classes you selected. Some classes require additional validation from the instructor before you can take their quizzes. Proceed to [My Classes](#) to view all of your classes together." Below this text is a flowchart with three steps: "Search" (Type in a class or a quiz to look for), "Results" (Select the class you want to register for), and "Finished" (Find out what you have been registered for, then go to Classes). Below the flowchart, there is another "Finished" message: "Finished: You have not selected any class for registration. If you want to register for any class, please select the particular class(es) and register. Some classes require additional validation from the instructor before you can take their quizzes. Proceed to [My Classes](#) to view all of your classes together."



- Click “Untaken Quizzes”.

QuizStar students

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[CLASSES](#) [SEARCH](#)

### Classes

The classes for which you have registered are listed below. Each class has its own quizzes. Click on the link to the class page to see which quizzes you need to take or review. Click on the Search button above to look for additional classes if you need to enroll in them. You cannot remove these classes once you enroll. Your instructor will need to remove you from the class if you are no longer enrolled.

<b>Food Handlers Course</b>	time: NA
	<a href="#">1 Untaken Quizzes</a>
	<a href="#">0 Started Quizzes</a>
	<a href="#">0 Expired Quizzes</a>

- **Untaken Quizzes** are quizzes that have not yet been taken.
- **Started Quizzes** are quizzes that have been taken but which have attempts remaining and are still available for review.
- **Expired Quizzes** are quizzes which have no remaining attempts or which have reached the deadline, but which are still available for review.



- Click “Take”.

QuizStar students

Welcome, Joey Doe [profile](#) - [logout](#) [CLASSES](#) [SEARCH](#)

### Food Handlers Course's Quizzes

Make a selection from the list of [Untaken](#), [Started](#) or [Expired](#) Quizzes to **Take** or **Review** a quiz. If you want more instructions about using this page, go to the [Directions](#) at the bottom of this page.

**Untaken Quizzes** [Help](#)

Quiz Title (with attempts left)	Start Date	Due Date	Points	Scores	Take Quiz	Review Quiz
Food Handlers Course (4)	Always Active	Always Active	100	- - - -	Take	Review

**Started Quizzes** [Help](#)

Quiz Title (with attempts left)	Start Date	Due Date	Points	Scores	Take Quiz	Review Quiz
There are no Started Quizzes to take.						

**Completed/Expired Quizzes Quizzes** [Help](#)

Quiz Title	Start Date	Due Date	Points	Scores	Take Quiz	Review Quiz
There are no Expired Quizzes to review.						

**Icon Legend**

Quiz Types: Untaken Started Expired

**Take** **Take Quiz** Locate the quiz title you wish to complete, then follow the row across to the right and click the button to begin the quiz.

**Review** **Review Quiz** Review your performance from your most recent attempt. Quizzes may be reviewed in between attempts, at the completion of your total allotted attempts, when the class has expired, or when the time for taking the quiz has expired.

**Directions**

The two main functions of this page are to display quizzes from this class that are available to **Take** and to **Review**.

1. To **take a quiz**, find the quiz title then follow the row across to the right until you locate the button **Take** . Click on that button. This will direct you to the page where you receive directions about the particular quiz you are about to take. If this is not the quiz you wish to take you have the ability to Cancel without affecting the performance of that quiz.
2. After you have taken the **quiz attempts** you may be



- You may now start the quiz
  - Refer to the slides during the quiz, if needed
  - You must receive a score of 90% or higher
- 
- Remember, any activity that is preparing food, including fundraisers must have **EVERYONE** handling food receive the Food Handler's training and card. The training must be renewed each year.



# You Can Now Get Your Card! By:



Printing a Hard-copy and  
visiting the office....

- Bring the Results page to Environmental Health- Public Health at Bldg 7665, Room 28, 26 or 29.
- This building is located behind the Bowling Alley, next to the Dental Clinic 3. If you have any questions please contact the following numbers: 785-239-9759, 239-9787, 239-9844, 239-9763, 240-7373, 239-7516

**-OR-** Emailing DPH-EH with a  
quick note!

- Send a quick email stating your test date and score (attach screenshot of score page if possible) to this address: [usarmy.riley.medcom-iach.mbx.public-health-food-handlers@mail.mil](mailto:usarmy.riley.medcom-iach.mbx.public-health-food-handlers@mail.mil)
- We will email you a printable food handlers card by the end of the week.
- You will need a printer for this option.

***If you have a large number of test results (ie: a whole group's results at once) please come in to the office. Thank you!***





# QUIZ WEBSITE



- The link for the quiz website:

<http://quizstar.4teachers.org/indexs.jsp>