

## Farmer's Market Vendor Training Test

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

County: \_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_

1. The District Health Departments are branch agencies of the Department of Health and Welfare.
  - a. True
  - b. False
2. Statutes "outweigh" or carry more legal status than rules.
  - a. True
  - b. False
3. The statute that authorizes the Department of Health and Welfare to establish rules for food vendors is known as the:
  - a. Food, Drug, and Cosmetics Act.
  - b. Safe Food Act.
  - c. Food Establishment Act.
  - d. Farm to Food Act.
4. The Statute that authorizes public health professionals to embargo, detain, or otherwise remove harmful food from commerce is known as the:
  - a. Idaho Public Health Act.
  - b. Food, Drug, and Cosmetics Act.
  - c. Food Establishment Act.
  - d. Idaho Agricultural Act.

5. By policy, food vendors selling some food items direct to a consumer are not required to secure a food establishment permit. Some of these food items include:
  - a. Meats, breads, and jellies.
  - b. Sandwiches, pizza by the slice, and raw produce.
  - c. Baked goods such as cookies and breads, jams and jellies, pre-packaged non potentially hazardous foods.
  - d. None of the above.
6. Sources of harmful bacteria might include:
  - a. Animals.
  - b. Soil, water, and natural surroundings.
  - c. People.
  - d. All of the above.
7. In order to sell farm fresh eggs to customers at a farmer's market, a vendor is not required to secure a food establishment permit.
  - a. True
  - b. False
8. Poultry from "small scale poultry producers" can be sold and/or given away in Idaho if:
  - a. It is processed in a licensed facility and is properly labeled.
  - b. It is processed in a "custom exempt" meat operation.
  - c. There are no specific requirements for small scale poultry operations in Idaho.
9. Canned food items do not present any significant concerns for public health.
  - a. True
  - b. False
10. There are no special requirements if I package a food using a "reduced oxygen packaging" method.
  - a. True
  - b. False

11. *Clostridium botulinum* is a harmful bacteria that can cause:
- Paralysis.
  - Vomiting and diarrhea.
  - Fever.
  - Jaundice.
12. Prior to 2011, *Listeria monocytogenes* was known to be a potential contaminant in melons.
- True
  - False
13. Irrigation water can contaminate lettuce with E. coli?
- True
  - False
14. Composting manure does not reduce E. coli risks?
- True
  - False
15. Birds around vegetables in the field are not a concern.
- True
  - False
16. Applying manure and incorporating it into the soil right before planting should be done...
- only for crops that will take 120 days or more to mature
  - for fresh vegetables
  - either D or A
  - for perennial crops
  - never
17. Sidedressing with fresh chicken manure is an acceptable practice?
- True
  - False

18. Applying manure in the spring is a better option than in the fall?
- a. True
  - b. False
19. Dried manure is the same as composted manure?
- a. True
  - b. False
20. Drip irrigation is favorable to sprinkler irrigation for reducing microbial risks?
- a. True
  - b. False
21. How often should you test surface water quality?
- a. twice a year
  - b. three times a year
  - c. every other year
  - d. it is not necessary
22. Employee hygiene has minimal effects on fresh produce contamination?
- a. True
  - b. False
23. What is the most important factor in canning when determining if something is boiling water canned or pressure canned?
- a. Acidity
  - b. Size of Jar
  - c. Thickness of Food
  - d. Elevation
24. Lemon juice can be added to tomatoes to increase acidity so they are safe to process?
- a. True
  - b. False

25. Acid foods can be processed in a boiling water canner?

- a. True
- b. False

26. Which item below is a factor in determining processing time?

- a. Whether jars are packed with hot or cold food
- b. Whether jars are processed in a boiling water canner or pressure canner
- c. Elevation
- d. All of the above

27. Proper canning practices remove oxygen, destroy enzymes, prevent growth of bacteria, yeast and molds and help form a high vacuum in jars.

- a. True
- b. False

28. Most fresh fruits and vegetables should be canned

- a. Within 2 days
- b. Within 12 to 24 hours
- c. Within a week
- d. None of the above

29. When canning vegetables, I can add more vegetables to the mixture?

- a. True
- b. False

30. A weighted gauge canner must be check yearly for accuracy.

- a. True
- b. False

31. Fruit should not be canned in what size of jar
- a. Pint jars
  - b. 1 ½ quart jars
  - c. Quart jars
  - d. Gallon jars
32. If too little headspace is in a jar the food will expand and bubble from the jar during processing.
- a. True
  - b. False
33. My grandma has a really great salsa recipe, can I can it?
- a. True
  - b. False
34. Which of the following are potentially deadly errors in canning
- a. Not venting
  - b. Adding extra starch
  - c. Making up a recipe
  - d. All of the Above

**Return test to:**

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