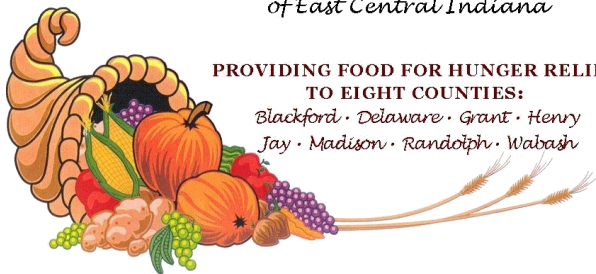


Second Harvest Food Bank of East Central Indiana

# Food Safety Training

For SHFB Agency Partners

## **SECOND HARVEST FOOD BANK** *of East Central Indiana*



PROVIDING FOOD FOR HUNGER RELIEF  
TO EIGHT COUNTIES:

*Blackford · Delaware · Grant · Henry  
Jay · Madison · Randolph · Wabash*

6621 N. Old SR 3, Muncie IN, 47303  
(765)287-8698

# Food Safety Training

## Instructions

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**Review ALL materials in the attached Food Safety Training packet.**

*You will receive a certificate upon completion of the training.*

Please visit this website:

<https://www.purdue.edu/indianasefrnetwork/resources/videolibrary.aspx>

Watch each Food Safety video, and answer the corresponding questions, which start on the next page.

You may answer these within this document and email to Sarah Rivera ([srivera@curehunger.org](mailto:srivera@curehunger.org)) once completed, or print these pages out and mail to:

Second Harvest Food Bank

Attn: Sarah Rivera

6621 N. Old SR 3

Muncie, IN 47303

# Food Safety Quiz

After watching each video, please answer these questions:

## How to Evaluate Foods

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### Cans (3:37)

1. What is the primary reason not to use dented or heavily rusted cans of food?

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2. Name 4 ways a can will shows signs of damage:

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3. A. Please write down 2 guidelines for inspecting **dents** on cans.

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3. B. Please write down 2 guidelines for inspecting **rust** on cans.

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4. What is the rule of thumb when judging damage on cans?

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## Boxes (1:27)

5. Why do we need to check boxes and packages for leaks, tears and general damage?

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6. Name 3 ways packaging from a box would allow food to become contaminated:

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## Jars (1:35)

7. Name 3 places you should check jars for damage:

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8. What are 2 signs that a jar or bottle is unusable?

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9. What should you do if the tamper evident seal is missing?

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10. **True / False:** A food pantry should accept home-canned foods for distribution to clients.

## Food Safety Practices

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### Clean: Hand washing (1:17)

12. What hard-to-get area on your hands should you wash, lather and rinse thoroughly when washing your hands?

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13. What is the primary reason to wash your hands?

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**Separate: Cross-contamination (3:04)**

14. What is 'cross-contamination'?

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15. What does the white powder used in the video represent?

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16. What should be done to avoid cross-contamination in this situation?

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**Cook & Chill: Thawing Foods Properly (0:28)**

17. What are three ways to thaw frozen food properly?

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**Time & Temperature (4:43)**

18. A. What temperature range do microbes grow the fastest?

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18. B. What is this range called?

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18. C. Food should never be left in this range for longer than \_\_\_\_\_

19. What are 2 safe ways to cool hot foods?

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20. What was the final temperature of the chili? What should he do with his pot of chili?

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