

Produce Safety Alliance Knowledge Assessment

We ask the following demographic questions to help us understand the incoming knowledge of people from different types of farms or careers. Knowing that providing this information might allow your trainers to identify you, we promise to maintain confidentiality. Only aggregated results and no identifying information will be shared in our reports. *You may skip any question you do not wish to answer.*

A. Which best describes your role in produce safety? Choose all that apply.

- | | |
|--|---|
| <input type="checkbox"/> Farmer or grower | <input type="checkbox"/> University, college, or community college |
| <input type="checkbox"/> Agricultural business
(not a farmer or grower) | <input type="checkbox"/> Farm service provider, such as Extension,
USDA, Department of Agriculture, etc. |
| <input type="checkbox"/> Food business | <input type="checkbox"/> Regulator |
| <input type="checkbox"/> Non-agricultural, non-food
business | <input type="checkbox"/> Student |
| <input type="checkbox"/> Non-profit
(not associated with a university) | <input type="checkbox"/> Other (please specify): _____ |
| <input type="checkbox"/> Youth educator or teacher | |

B. *For farmers/growers:* Please select your average gross sales of fruits and vegetables per year during the previous 3 year period:

- \$25,000 per year or less
- Between \$25,001 and \$250,000 per year
- Between \$250,001 and \$500,000 per year
- More than \$500,001 per year

C. *For farmers/growers:* To whom do you sell *the majority* of the fruits and vegetables you grow?

- Qualified end users
A qualified end-user is either: (1) The consumer of the food or (2) a restaurant or retail food establishment located in the same State or the same Indian reservation as the farm or not more than 275 miles away.
- Food Broker(s)/Distributor(s) and Wholesale Warehouse(s)
- Food Processor(s)/Manufacturer(s)

Please circle the **one best answer** for each question.

1. What is the overall objective of the Food Safety Modernization Act?
 - 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?
 - 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”?
 - 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?
 - a. Improper packaging
 - b. Foreign material
 - c. Undeclared allergens
 - d. pathogens
5. What practice should be done before starting work, before putting on gloves, and after a break?
 - a. Footwear sanitization
 - b. Clothing contamination check
 - c. Application of sunscreen
 - d. Hand washing
6. Offering workers which of the following options would be in violation of farm safety standards?
 - a. Portable toilets
 - b. Tap water
 - c. Liquid soap
 - d. Reusable towels
7. Which of the following poses the greatest risk to food safety?
 - a. Chemical soil amendments
 - b. Biological soil amendments of non-animal origin
 - c. Biological soil amendments of animal origin
 - d. Physical soil amendments
8. Which of the following products is the result of converting untreated human waste into a usable soil amendment?
 - a. Manure
 - b. Heated urine
 - c. Frozen feces
 - d. Biosolids
9. Which of the following methods of soil amendment application reduces food safety risks?
 - a. Apply manure when ground is frozen
 - b. Apply manure during non-produce field rotations
 - c. Apply manure several inches off the ground to maximize covered area
 - d. Apply manure using side-dressing techniques

10. Which of the following is a method of reducing pathogens in soil amendments?
 - a. Sanitizing
 - b. Freezing
 - c. Washing
 - d. Composting

11. Co-management refers to the balance between which two factors?
 - a. Profit of the farm and its owners and pay of the seasonal and full-time workers
 - b. Conservation of resources and minimization of microbiological hazards
 - c. Efficiency of the farm's daily practices and health and safety of the workers
 - d. Maximization of produce and crop yields and minimization of farm costs

12. Which of the following should guide risk management actions?
 - a. Personal expertise
 - b. Recommendations of seasoned producers
 - c. Suggestions from consumers
 - d. Scientific evidence

13. Which of the following choices is least likely to reduce your property's wildlife population?
 - a. Decoys
 - b. Netting
 - c. Pesticides
 - d. Air cannons

14. If a crop is found to be contaminated with wildlife excreta, which of the following actions must be taken?
 - a. The produce must be cooked before it is sold
 - b. The produce must be washed before it is sold
 - c. The produce must not be labeled as organic
 - d. The produce must not be harvested

15. Which of the following water sources is least likely to contain microorganisms associated with feces that can lead to food safety risks?
 - a. Surface water
 - b. Ground water
 - c. Municipal water
 - d. Reclaimed water

16. Which of the following irrigation methods has the lowest risk of contamination?
 - a. Drip
 - b. Flood
 - c. Overflow
 - d. Furrow

17. Which of the following is used as an indicator of fecal contamination of a water supply?
 - a. Pathogenic *E. coli*
 - b. Generic *E. coli*
 - c. *Salmonella enterica*
 - d. Norovirus

18. Which of the following is considered covered produce by the FSMA?
 - a. The leaves of potato plants
 - b. The roots of carrot plants
 - c. The entire tomato plant
 - d. The flowers of okra plants

19. Which packinghouse zone poses the greatest concern for cross-contamination of produce?
 - a. Zone 1
 - b. Zone 2
 - c. Zone 3
 - d. Zone 4

20. Which of the following statements regarding cleaning and sanitizing is true?
 - a. Sanitizing may be done in place of cleaning when unavoidable
 - b. Cleaning and sanitizing are synonymous
 - c. All surfaces can be cleaned and sanitized
 - d. Surfaces that have not been cleaned cannot be sanitized

21. Safety data sheets are used to inform workers during which of the following?
 - a. Microbial contamination emergencies
 - b. Physically hazardous emergencies
 - c. Chemical emergencies
 - d. Emergencies related to pests

22. Which of the following statements regarding Farm Food Safety Plans is true?
 - a. The FSMA requires a written Farm Food Safety Plan
 - b. The Farm Food Safety Plan only needs to include covered produce
 - c. The Farm Food Safety Plan is not required
 - d. The Farm Food Safety Plan should be provided to all consumers

23. Who should be responsible for developing a Farm Food Safety Plan?
 - a. An external auditor
 - b. A grower on the farm
 - c. An advisory panel
 - d. An FSMR representative

24. Which of the following records is required by the FSMA Produce Safety Rule?
 - a. Worker training dates
 - b. Water change schedules
 - c. Soil amendment applications
 - d. Management of sanitary facilities

25. What is the first step in developing a Farm Food Safety Plan?
 - a. List practices likely to reduce potential risks
 - b. Write a plan to guide implementation of possible actions
 - c. Detail the origins and history of the farm
 - d. Assess risks