

Employee Name: \_\_\_\_\_ Date: \_\_\_\_\_

Supervisor: \_\_\_\_\_

**Instructions:**

Choose the best answer for each question. Some questions may have more than one correct choice.

1. What is the main purpose of a color-coded cleaning system?

- A. To make the kitchen look more organized
- B. To prevent cross-contamination
- C. To speed up cooking times
- D. To reduce equipment costs

2. What could happen if you use the same cloth on a raw chicken table and then on a salad station?

- A. Nothing—it's fine
- B. Cross-contamination could occur
- C. The cloth will wear out faster
- D. It will fail a health inspection

3. What is the correct color for tools used in raw meat prep areas?

- A. Blue
- B. Green
- C. Red
- D. Yellow

4. Which color is typically assigned to fresh produce prep areas?

- A. Red
- B. Green
- C. Black
- D. White

5. Floor tools such as mops and squeegees should always be:

- A. Black
- B. Blue
- C. Yellow
- D. Red

6. Which color should be used for raw fish or seafood prep?

- A. Green
- B. Blue
- C. Yellow
- D. White

7. Sanitizing tools are usually which color?

- A. Red
- B. White
- C. Yellow
- D. Brown

8. When you finish using a color-coded tool, what should you do?

- A. Leave it anywhere as long as it's clean
- B. Put it back in the correct color-coded storage area

C. Give it to another employee

D. Rinse it and move on

9. What should you do if you notice a cleaning tool that is faded, damaged, or confusing to identify?

A. Keep using it until it breaks

B. Throw it away without telling anyone

C. Report it so it can be replaced

D. Use it only on floors

10. Which of the following is a common mistake to avoid?

A. Using a red cloth for raw meat

B. Keeping sanitizer buckets filled

C. Storing different colored tools together

D. Asking questions when unsure

11. True or False: You may use a blue (seafood) brush in the produce area if it has been sanitized.

A. True

B. False

12. True or False: Supervisors will check tool storage, sanitizer levels, and staff usage as part of daily compliance.

A. True

B. False

13. What should you do if you're unsure which color tool to use?

- A. Guess
- B. Use any tool that looks clean
- C. Ask your supervisor
- D. Use the tool closest to you

14. Which of the following tools should never be used on food-contact surfaces?

- A. Black floor mop
- B. Green produce cloth
- C. Red meat cutting board
- D. White serving cloth

15. Color-coded systems support compliance with which of the following? (Select all that apply)

- A. HACCP
- B. FDA Food Code
- C. Health inspections
- D. Trendy kitchen design

### Answer Key (Supervisor Only)

(Keep this part separate if giving as a scored test.)

1: B

2: B

3: C

4: B

5: A

6: B

7: C

8: B

9: C

10: C

11: B

12: A

13: C

14: A

15: A, B, C