



Gray areas: only the Hygiene Passport Examiner fills!

The name and code number of the Hygiene Passport Examiner [Tero Testaja X 12345]	Examination date [XX.XX.XXXX klo XX:XX]	The final score /40
The signature of the Hygiene Passport Examiner:		<input type="checkbox"/> Accepted <input type="checkbox"/> Failed
While collecting the test form, The Hygiene Passport examiner did check the person's identity against his/h <input type="checkbox"/> identity card <input type="checkbox"/> passport <input type="checkbox"/> driver's license <input type="checkbox"/> other, which:		

Note: Place one tick only for each question. Approval of the test is gained with the score of minimum 34/40 points. Write your answers using a ballpoint pen (not black) or another similar pen ensuring permanency of test results and quality for archiving. To use a pencil is forbidden. The time allowed for a test is 45 minutes. You may leave the test occasion not until 20 minutes after starting. The test will be disqualified if one will cheat or try to cheat.

PLEASE WRITE CLEARLY TEXTING OR IN CAPITAL LETTERS THE INFORMATION REQUIRED BELOW, THANK YOU.

First name (max. 27 letters including spaces): E L L I	Date of birth [ddmmyyyy]
Family name (max. 27 letters including spaces): E S I M E R K K I	1 1 0 1 2 0 0 0

1 Respond to the statements by ticking (X) the answer that you think is right: T = TRUE or F = FALSE

Statement	T	F	Cont.
1. Vacuum packaged foodstuffs might contain microbes that cause food poisoning.			
2. Temperature does not affect the reproduction of microbes.			
3. Microbes grow well in cooked rice in room temperature.			
4. Berries may collect viruses if the irrigation water is contaminated by, e.g., faeces.			
5. When food is heated in a microwave oven, all microbes in the food are destroyed.			
6. A preservative destroys all microbes in a foodstuff.			
7. Food poisoning always requires a large number of harmful bacteria.			
8. Deep-frozen berries may contain microbes that cause food poisoning.			
9. Food prepared by heating, but refrigerated too slowly, can cause food poisoning.			
10. Steak tartare, i.e. a raw meat patty can give you food poisoning.			
11. Salmonella can spread for example from utensils used for processing raw poultry meat.			
12. Norovirus is destroyed when food is heated at least two minutes in over +90 degrees Celcius.			
13. The most dangerous temperature range for food poisoning is +6 - +60 degrees Celcius, since bacteria multiply quickly in that range.			
14. A dirty ice cream scoop might introduce harmful microbes into ice cream.			
15. When handling unpackaged perishable foodstuffs, disposable gloves reduce the risk of food poisoning, when used properly.			
16. Jam that is slightly mouldy on the surface can be eaten, if the mouldy surface layer is removed.			
17. Foodstuffs might become contaminated, if you sneeze and cough towards them.			



Statement	T	F	Cont.
18. If a shipment contains dairy products, meat products or fish products, it can be safely stored for a few hours in room temperature before it is transferred to a cold storage			
19. Ultra-pasteurization (UHT) and pasteurization of milk are the same thing.			
20. The raw materials for the pizzas can be kept at room temperature as the pizza is baked in the hot oven.			
21. The slicing, cutting and mincing of the raw materials and food cause them easily perishable.			
22. A catering service may use perishable foodstuffs as an ingredient for evening meal, even though the foodstuffs were offered in a buffet during the day.			
23. Unpackaged smoked fish and fresh fish must not touch each other in the sales counter.			
24. If raw milk is stored at refrigerator temperature, it cannot contain pathogenic bacteria.			
25. One may bring pets to the restaurant's customer premises or terrace if the operator has given their permission.			
26. When an employee handles unpackaged perishable foodstuffs, such as prepares minced meat or cooks steaks, he/she must wear suitable protective clothing which he/she may only wear within the food establishment.			
27. A person should not handle unpackaged foodstuffs to be served without heating in a food premise if he or she has a salmonella infection.			
28. From a hygiene perspective, it does not matter whether you close a water tap with your bare hand or a disposable hand towel after washing your hands.			
29. A food establishment must be cleaned regularly following a cleaning plan. Furthermore, cleanliness must be monitored continuously.			
30. Worn areas, scratches and cracks in work surfaces and cutting boards accumulate dirt. That is why microbes can easily multiply in them.			
31. One of the methods of keeping pests away is to keep the loading and storage areas of a food establishment clean.			
32. Packaging labels must correspond to the composition of the raw materials in the food.			
33. Gravading of fish does not prevent listeria from multiplying.			
34. A food industry operator does not have to create an own-check, but it is recommended nevertheless.			
35. A health inspector carries out own-check activities in food industry companies.			
36. Anybody can establish a food premises, such as a café or a manufacturing plant without having food industry education (such as a restaurant chef qualification).			
37. The owner of a restaurant must notify the local food control authority about the opening of the restaurant after the restaurant has been opened to customers.			
38. A food industry operator must ensure that all employees who are required by the Food Act to have a hygiene passport actually have it.			
39. A foodstuff may not be sold after its 'use by' date.			
40. It is not possible to get food poisoning from ice cubes.			