

Organic Food Handling Quiz

Employee Name _____ Date _____

Circle the letter of the correct answer.

1. Which of the following practices or products are allowed in organic production?
 - a. Toxic synthetic pesticides (herbicides, insecticides and rodenticides).
 - b. Genetically engineered seeds
 - c. Solid, semi-solid, or liquid residue generated during the treatment of domestic sewage.
 - d. The rotation of crops grown in a planned pattern so crops of the same species or family are not grown repeatedly on the same field without interruption.

2. Prior to obtaining organic certification, crops must be grown without the use of prohibited materials, such as toxic chemical fertilizers and synthetic pesticides, for at least
 - a. Two years
 - b. Five years
 - c. Three years
 - d. One year

3. Organic dates were ordered. When they arrive, they are in boxes labeled as "organic" but they do not have a lot number. The invoice says they are organic.
 - a. The employee should assume they are certified organic and immediately put them out in the display.
 - b. The employee should assume they are conventional and return them to the distributor.
 - c. The supplier should be contacted and told that their label does not meet USDA labeling requirements for organic. A lot number is necessary on the label.
 - d. The employee should tell the distributor that the dates were of poor quality and give the dates to a food bank as a contribution.

4. There is only one counter in the preparation area, used for both conventional and organic bulk food re-packing.
 - a. Employees should never re-pack organic products on this counter.
 - b. Employees should always re-pack the conventional products first.
 - c. Employees should re-pack different types of conventional and organic at the same time, so they don't get mixed up, such as conventional raisins and organic dried apples.
 - d. Employees should re-pack the organic products first if possible. In all cases, employees should scrub clean and rinse the counters and tools between conventional and organic product re-pack.

5. Whose responsibility is it to verify an organic product is labeled correctly in a retail store?
 - a. the retailer who sells the product
 - b. the consumer
 - c. the state food inspector
 - d. the Environmental Protection Agency

6. Which of the following is not an option for a bulk oil self-serve display to help prevent contamination of organic oil by conventional oil in the funnels:
 - a. Provide only one-use disposable funnels.
 - b. Provide one funnel for all customers to use.
 - c. Clearly distinguishing organic and conventional funnels by color or label.
 - d. Separate conventional oil and organic oil self-serve counter areas with clear labels.

7. Which of the following must be used in organic beef production to sell the slaughter animal as organic?
 - a. Antibiotics
 - b. rBst or other genetically engineered products.
 - c. Pasture
 - d. Meat and bone meal by-products

8. Organic meat should be packaged using materials
 - a. that are free of dyes, fumigants or other possible contaminants
 - b. that have previously held conventional meats
 - c. of any type, with no review or oversight
 - d. only of paper origin

9. The meat department is making a sausage from certified organic pork. Conventional onions, garlic, spices and sausage casing are 5% of the recipe. The label should read: (Select all answers that apply.)
 - a. 100% organic pork sausage
 - b. Organic pork sausage
 - c. Pork Sausage- made with organic pork
 - d. Pork Sausage (no product claim, list the organic ingredients)

10. There is only one cutting board in the preparation area, used for both non-organic and organic food.
 - a. Employees should scrub clean and rinse the cutting boards, counters and tools between non-organic and organic meat preparation.
 - b. Employees should cut the organic meat on top of a piece of cardboard.
 - c. Employees should only cut organic meat on Mondays.
 - d. Employees should never cut organic meat on this cutting board.

11. The meat department has a small display cooler for both their organic and non-organic meats. The steaks are stacked so that the organic and non-organic are touching.
 - a. The employee should put a divider, such as butcher paper or a plastic display divider to separate the organic and conventional steaks.
 - b. The store should not sell organic steaks until they have a larger display cooler.
 - c. The employee should individually bag each organic steak in a new plastic bag.
 - d. The employee should replace the organic steaks with organic chicken, to help the consumer distinguish between the organic and conventional meats.

12. Organic cabbage arrives at a store. The case is severely damaged and the cabbage is dripping wet from the melting of conventional broccoli that had been stacked above it on the pallet.
 - a. The employee should immediately transfer the cabbage to the produce department for display under an "organic cabbage" sign.
 - b. The employee should set the cabbage aside in a quarantine area, and either return the product to the distributor or sell it as not-organic.
 - c. The employee should pull a few leaves off each cabbage head and re-case it for storage in a box formerly holding conventional cabbage.
 - d. The employee should make coleslaw and label it as "Transitional".

13. Organic spices used regularly in making prepared foods labeled as "organic" should be stored:
 - a. on the preparation counter intermingled with conventional spices
 - b. in a separate area from conventional spices, such as a separate cabinet or labeled separate area on a shelf
 - c. in the cooler
 - d. on the same shelf with the cleaning and sanitizing products

14. A display case label states the product is "Organic Pasta Salad." Which of the following labeling categories does this type of label signify?
 - a. 100% organic ingredients
 - b. At least 95 % organic ingredients
 - c. 70-95% organic ingredients
 - d. Less than 70% organic ingredients

15. When you arrive on your shift, you see organic spinach is placed on a shelf in the cooler, below dripping iced conventional broccoli. The employee should:
 - a. Identify the spinach as "Not to be sold as Organic" and work on storage procedures with the department manager.
 - b. Switch the broccoli and spinach, so the spinach is on the upper shelf. Talk to the manager about having an "organic only" storage area.
 - c. Wait until the manager comes in the next day to ask what they should do.
 - d. Wash the ice from the broccoli and put the case back where it was.

16. There is only one sink in the preparation area, used for both conventional and organic product.
 - a. Employees should never wash organic produce in this sink.
 - b. Employees should wash only the organic produce in a 200ppm chlorine solution.
 - c. Employees should only wash different types of conventional and organic at the same time, so they don't get mixed up, such as conventional lettuce and organic spinach.
 - d. Employees should scrub clean and rinse the sinks, counters and tools between conventional and organic product preparation.

17. Chlorine is used as a sanitizer on cutting boards in the prepared foods department. This should be stored:
 - a. Above the cutting area, making it within easy reach of all personnel.
 - b. On the countertop, adjoining the cutting board
 - c. Away from all cutting surfaces, where it could not spill or splash, such as under a sink or in a separate cleanser/sanitizer cupboard.
 - d. In the cooler.

18. The store makes both organic and conventional potato salads. Select all answers that apply.
 - a. The organic potato salad should be clearly labeled using the correct organic labeling statement and color coding when sold.
 - b. The conventional potato salad should be placed as far away from the organic as possible.
 - c. The organic potato salad should be displayed on a shelf underneath the conventional potato salad.
 - d. A sign should be displayed stating the potato salad without the egg is the organic salad.

19. The store has a self-service salad bar, with both organic and conventional items.
 - a. Salad bar should have a large sign stating "Organic Salad Bar"
 - b. Salad bar should have individual signs on each item, color coding organic and conventional or have the organic items on a clearly labeled separate side of the salad bar from the conventional items.
 - c. No organic items can be labeled since they are mingled with conventional items, according to USDA labeling rules.
 - d. All salad dressings must be certified organic.

20. Which of the following practices or products is not allowed for organic livestock production?
 - a. Antibiotics
 - b. 100% organic feed
 - c. State or federally mandated vaccinations

- d. Access to the outdoors, shade, shelter, exercise areas, fresh air and direct sunlight
21. Which of the following practices or products is required in the processing of organic products?
- a. Mixing organic and conventional raw ingredients in the same bulk bin storage.
 - b. Irradiation
 - c. Removal of pest habitat and food sources for insects and rodents at the processing facility.
 - d. Genetically engineered ingredients
22. Certified organic signifies:
- a. the product is produced in the United States.
 - b. the producer or handler has been reviewed annually by an USDA accredited certifying agent and is in compliance with the USDA organic standard for the product.
 - c. the product is free of all chemical residues.
 - d. the product was produced on a small farm.
23. When a retailer sees an incorrectly labeled organic product they should
- a. call the Attorney General and have the manufacturer fined.
 - b. quarantine the product and contact the supplier.
 - c. hand write the correct labeling on a sign, but not on every container.
 - d. donate the product to the food pantry, without notifying the supplier.
24. A product that states "Made with Organic Grains" on the front display panel of the retail package is in the following labeling category:
- a. 100% organic ingredients
 - b. at least 95% organic ingredients
 - c. at least 70% organic ingredients
 - d. less than 70% organic

Answer Key:

1. d
2. c
3. c
4. d
5. a
6. b
7. c
8. a
9. c & d
10. a
11. a
12. b
13. b
14. b
15. a
16. d
17. c
18. a & b
19. b
20. a
21. c
22. b
23. b
24. c