FIVE STEPS TO FOOD SAFE FRUIT AND
VEGETABLE HOME GARDENING

MASTER GARDENER TRAINING POST- EVALUATION

Circle the correct answer

1. Organically grown produce is less likely to cause foodborne illness than conventionally grown produce.
   a. True
   b. False
   c. Don’t Know

2. Fruits and vegetables may contain bacteria that can affect quality but not cause illness.
   a. True
   b. False
   c. Don’t Know

3. It is NOT necessary to wash your hands before you pick garden produce.
   a. True
   b. False
   c. Don’t Know

4. If fresh animal manure is used as a fertilizer should only be applied at least two weeks prior to planting and incorporated into the soil.
   a. True
   b. False
   c. Don’t Know

5. Well water is safer for home gardening than water from a municipal water supply.
   a. True
   b. False
   c. Don’t Know

6. Pathogens can be destroyed if the compost pile reaches a temperature of at least:
   a. 130°F for at least 3 days
   b. 130°F for at least 10 days
   c. 180°F for at least 3 days
   d. 180°F for at least 10 days.

7. When washing produce brought in directly from the garden, the water temperature should be:
   a. not more than 20 °F colder than the produce
   b. not more than 10 °F colder than the produce
   c. not more than 20 °F warmer than the produce
   d. not more than 10 °F warmer than the produce.

8. It is best to wash produce fresh from the garden with:
   a. soap and tap water
   b. mild chlorine bleach solution
   c. tap water
   d. soap, tap water and chlorine bleach.
9. Cross contamination of a food occurs when:
   a. harmful bacteria are transferred to the food via food preparer’s hands or utensils
   b. household chemicals are transferred to the food via food preparation utensil
   c. physical hazards such as dirt, glass, etc. are transferred to the food via food preparation utensil
   d. all of the above.

10. All faucets used to water the garden should have a:
    a. backflow protector
    b. faucet guard
    c. faucet washer
    d. outflow protector