



Gray areas: only the Hygiene Passport Examiner fills!

The name and code number of the Hygiene Passport Examiner [Tero Testaaja 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, why?
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: Enter your full name and Finnish personal identity code. If you do not have a Finnish personal identity code, please state your date of birth. Write the background and answer markings 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. Approval of the test is gained with the score of minimum 34/40 points. You may leave the test occasion not until 20 minutes after starting. If you disrupt the test session or otherwise break the order in the test session, and you do not stop the procedure despite the examiner's prompt, or you commit cheating or an attempt to do so, your test performance will not be evaluated, but it will be considered rejected. Your personal information will be recorded in the Food Authority's register of persons who participated in the Hygiene Passport test. We process your personal data in accordance with the data protection notice (www.ruokavirasto.fi).

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

All first names ELLI MARIA	The Finnish personal identity code or date of birth, if there is no Finnish personal identity code 110100-123A
Full last name ESIMERKKI	

Answer the statements below by choosing either O = TRUE or T = FALSE	T	F	Cont.
1. Some dairy products are made by using useful microbes.			
2. The risk of food poisoning increases, if an employee handles raw meat and vegetables using the same utensils or work surfaces when preparing food.			
3. A refrigeration appliance is marked with a fill limit. The fill limit does not affect the shelf-life of foodstuffs in the appliance.			
4. Warm portions of food may cool to room temperature during transport.			
5. Food covered with plastic wrap remains safe in room temperature, since the wrap protects the food from the microbes in the surroundings.			
6. The legislation on the sales and storage of foodstuffs does not have to be followed in fairs.			
7. Washing and mechanical cleaning of the work surfaces can be replaced by using only a disinfectant.			
8. The use by day marking on food packaging means the date after which the foodstuff may still be sold, if its quality is good.			
9. The dosing of detergent is critically important for the result of the cleaning.			
10. If an employee uses disposable gloves, the gloves must always be replaced after touching dirty surfaces or handling money.			
11. Food may be safely refrigerated on a work desk, if the temperature outdoor is cold enough and a window next to the food container is open.			
12. Packaging materials of foodstuffs may not be stored directly on the floor, instead, they must be stored on clean platforms, for example.			
13. Pets are allowed in the kitchen of a food premises.			
14. If a foodstuff (such as liver casserole) has been taken out of a freezer to thaw, its shelf-life is longer than that of a similar foodstuff that has not been deep frozen.			
15. Pasteurised milk is a perishable foodstuff.			
16. A worker might spread noroviruses to a foodstuff even if he/she has no symptoms.			



Answer the statements below by choosing either O = TRUE or T = FALSE	T	F	Cont.
17. An employee must wash his/her hands if he/she has first handled raw foodstuffs such as raw fish, and then starts to handle cooked foodstuffs such as cooked broiler.			
18. All food business operators must carry out own-check.			
19. Raw materials and products that commonly cause allergies and contain gluten must be stored in storage, well-labeled and protected, e.g. in sealed packaging.			
20. Microbes are always present on human skin.			
21. If salad or macaroni casserole is offered in a buffet, and some of them are left over, the leftovers may be sold to customers on the next day.			
22. An employee might spread a contagious disease to other people via foodstuffs even if he/she has no symptoms of the disease.			
23. Deep frozen fish must be thawed in a refrigerated area.			
24. A food establishment must be cleaned regularly following a cleaning plan. Furthermore, cleanliness must be monitored continuously.			
25. A local food control authority is responsible for the safety of the foodstuffs sold in a grocery store.			
26. Good hand hygiene prevents food poisonings.			
27. All microbial toxins are destroyed when food is heated to over +60 degrees Celsius.			
28. Wounds on human skin can be transferred food poisoning bacteria into foodstuffs.			
29. A rinse with water is sufficient for daily cleaning of a vegetable cutter.			
30. If you are selling foodstuffs from a mobile kiosk or cart, you do not need to make own-check activities.			
31. It is possible to get food poisoning from a ground beef patty that is cooked medium.			
32. Microbes can end up in foodstuffs via dirt and dust.			
33. Perishable foodstuffs can be allowed to freeze during transport.			
34. If food is prepared by heating today but served tomorrow, it must be refrigerated to +6 degrees Celsius or below for storage. The refrigeration must not last longer than four hours.			
35. Cleaning and sanitation equipment may be stored unprotected in the toilet next to the toilet bowl.			
36. Familiarisation with own-check activities is a part of the familiarisation of a new employee.			
37. Microbes can multiply quickly in dirty tableware and cutlery.			
38. Cleaning the working surfaces immediately after work reduces hygienic risks.			
39. Bacteria that spoil foodstuffs can multiply rapidly if the temperature is between +6 and +60 degrees Celsius.			
40. If a foodstuff contains preservatives, it cannot contain bacteria that cause food poisoning.			