| NAME | |
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MODULE 5: DRIVERS (STAFF/VOLUNTEERS) PRE-TEST

Please check "true" or "false" for each sentence.

| | | TRUE | FALSE |
|----|--|------|--------------|
| 1. | Washing hands is one of the best ways to lower the risk of foodborne illness. | | |
| 2. | If a staff or volunteer driver has a sore throat and a fever, but has no trouble driving, it is fine for him or her to go ahead and deliver meals. | | |
| 3. | Bacteria grow fastest at temperatures between 41°F and 135°F, known as the temperature "danger zone." | | |
| 4. | Insulated meal containers can be left open during a route so that the driver can get meals out more easily during delivery. | | |
| 5. | It is fine to bring a dog along during meal delivery, as long as the dog is not aggressive. | | |
| 6. | If a client leaves a note for the driver to leave the meal in a cooler at the door, the driver should respect the client's wishes. | | |

| NAME | |
|------|--|

MODULE 5: DRIVERS (STAFF/VOLUNTEERS) POST-TEST

Please check "true" or "false" for each sentence.

TRUE FALSE 1. Washing hands is one of the best ways to lower the risk of foodborne illness. 2. If a staff or volunteer driver has a sore throat and a fever, but has no trouble driving, it is fine for him or her to go ahead and deliver meals. 3. Bacteria grow fastest at temperatures between 41°F and 135°F, known as the temperature "danger zone." 4. Insulated meal containers can be left open during a route so that the driver can get meals out more easily during delivery. 5. It is fine to bring a dog along during meal delivery, as long as the dog is not aggressive. 6. If a client leaves a note for the driver to leave the meal in a cooler at the door, the driver should respect the client's wishes.