

JEH QUIZ

FEATURED ARTICLE QUIZ #4

Disclosing Inspection Results at Point-of-Service: Affect of Characteristics of Food Establishment Inspection Programs on Foodborne Illness Outcomes

Available to those with an active National Environmental Health Association (NEHA) membership, the *JEH* Quiz is offered six times per calendar year and is an easily accessible way to earn continuing education (CE) contact hours toward maintaining a NEHA credential. Each quiz is worth 1.0 CE.

Completing quizzes is now based on the honor system and should be self-reported by the credential holder. Quizzes published only during your current credential cycle are eligible for CE credit. Please keep a copy of each completed quiz for your records. CE credit will post to your account within three business days.

Paper or electronic quiz submissions will no longer be collected by NEHA staff.

INSTRUCTIONS TO SELF-REPORT A *JEH* QUIZ FOR CE CREDIT

1. Read the featured article and select the correct answer to each *JEH* Quiz question.
2. Log in to your MyNEHA account at <https://neha.users.membersuite.com/home>.
3. Click on Credentials located at the top of the page.
4. Select Report CEs from the drop-down menu.
5. Enter the date you finished the quiz in the Date Attended field.
6. Enter 1.0 in the Length of Course in Hours field.
7. In the Description field, enter the activity as "*JEH* Quiz #, Month Year" (e.g., *JEH* Quiz 4, January/February 2021).
8. Click the Create button.

JEH Quiz #2 Answers October 2020

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|------|------|------|-------|
| 1. d | 4. d | 7. a | 10. b |
| 2. d | 5. c | 8. d | 11. a |
| 3. a | 6. b | 9. c | 12. a |

→ Quiz effective date: January 1, 2021 | Quiz deadline: April 1, 2021

1. Approximately __ of each consumer dollar dedicated to food spending in 2019 was spent in the food service industry.
 - a. 25%
 - b. 31%
 - c. 45%
 - d. 51%
2. Among the illnesses and outbreaks for which a single location was identified, __ and __, respectively, were attributed to foods prepared in a restaurant setting.
 - a. 25%; 51%
 - b. 44%; 64%
 - c. 51%; 25%
 - d. 64%; 44%
3. While the act of disclosure is important, what information is disclosed and how the public interprets it is also important.
 - a. True.
 - b. False.
4. An online 36-question survey was administered to __ government-run food establishment inspection programs at state, county, city, district, or territorial levels.
 - a. 151
 - b. 350
 - c. 639
 - d. 790
5. The first round of survey recipients whose inspection data were publicly available resulted in a __ response rate.
 - a. 19%
 - b. 29%
 - c. 40%
 - d. 50%
6. Of the survey respondents, __ actively disclosed inspection scores to the public.
 - a. 24%
 - b. 30%
 - c. 66%
 - d. 85%
7. The scheme __ was used in combination with other violation schemes.
 - a. Priority-Priority Foundations-Core
 - b. Critical/Noncritical
 - c. Risk Factor-Good Retail Practices
 - d. none of the above
8. Agencies disclosing at the point-of-service had __ mean values for all outcome measures than did agencies disclosing online.
 - a. lower
 - b. similar
 - c. higher
9. Agencies that disclosed inspection results at the point-of-service reported fewer mean numbers of outbreaks by __ than did agencies that disclosed online only.
 - a. 12%
 - b. 15%
 - c. 38%
 - d. 55%
10. Agencies that used some type of grading method for inspection results reported fewer mean numbers of re-inspections by __ than did agencies that did not grade inspection results.
 - a. 22%
 - b. 25%
 - c. 37%
 - d. 61%
11. Agencies using letter grades had lower mean values for complaints by __ than agencies using numerical scores.
 - a. 5%
 - b. 14%
 - c. 25%
 - d. 43%
12. The Critical/Noncritical inspection violation scheme was associated with fewer outbreaks and *Salmonella* cases compared with the other schemes.
 - a. True.
 - b. False.