

Practice Tests and Answer Keys

Practice Test



Name _____ Date _____

① **Which agency enforces food safety in a restaurant or foodservice operation?**

- A Centers for Disease Control and Prevention
- B Food and Drug Administration
- C State or local regulatory authority
- D U.S. Department of Agriculture

② **Three components of active managerial control include**

- A identifying risks, creating specifications, and training.
- B identifying risks, corrective action, and training.
- C identifying risks, creating purchase orders, and training.
- D identifying risks, re-certifying equipment, and training.

③ **Sewage is backing up from a floor drain in a prep area. What is the first thing that should be done?**

- A Notify the local regulatory authority
- B Stop service in the operation
- C Determine if there is a significant risk to food
- D Attempt to unblock the drain

④ **To prevent the deliberate contamination of food, a manager should know who is in the facility, monitor the security of products, keep food defense information accessible, and know**

- A when to register with the EPA.
- B how to fill out an incident report.
- C where to find Safety Data Sheets in the operation.
- D whom to contact about suspicious activity.

⑤ **A food handler who has just used their cell phone must do what before handling food?**

- A Apply hand antiseptic
- B Wash hands
- C Put disposable gloves back on
- D Wipe hands on a cloth towel

⑥ **As part of handwashing, food handlers must scrub their hands and arms with soap for at least**

- A 3 seconds.
- B 5 seconds.
- C 10 seconds.
- D 20 seconds.

⑦ **To work with food, a food handler with an infected hand wound must**

- A cover the wound with an impermeable cover and wear a single-use glove.
- B cover the wound with an impermeable cover and limit contact with food.
- C wash hands and bandage the wound with an impermeable cover.
- D apply ointment and bandage the wound with an impermeable cover.

⑧ **How should food handlers keep their fingernails?**

- A Short and unfiled
- B Short and unpolished
- C Long and unfiled
- D Long and unpolished

⑨ **What should a manager of a quick-service operation do if a food handler reports having a sore throat and a fever?**

- A Exclude the food handler from the operation.
- B Report the illness to the local regulatory authority.
- C Speak with the food handler's medical practitioner.
- D Restrict the food handler from working with exposed food, utensils, and equipment.

⑩ **What action should a manager take when a food handler reports having diarrhea and being diagnosed with a foodborne illness caused by *Shigella* spp.?**

- A Keep the food handler away from duties that involve food.
- B Exclude the food handler from the operation.
- C Make sure the food handler is supplied with disposable gloves.
- D Make sure the food handler washes hands often.

⑪ **Which food handler is less likely to contaminate food, utensils, and equipment?**

- A Server eating soup at the server station
- B Dishwasher chewing gum while washing dishes
- C Prep cook drinking a can of soda while prepping food
- D Chef smoking in a designated area outside the establishment

⑫ **How long must shellstock tags or labels be kept on file?**

- A 30 days after the day the shellfish were received
- B 90 days after the day the shellfish were received
- C 30 days after the last shellfish was removed from the container
- D 90 days after the last shellfish was removed from the container

⑬ **When receiving a delivery of food for an operation, it is important to**

- A inspect only the TCS food.
- B inspect all food immediately before storing it.
- C inspect it within two hours.
- D store it immediately and inspect it later.

14 Which item is stored correctly in the cooler?

- A Macaroni salad stored above raw salmon
- B Raw ground pork stored below raw poultry
- C Raw poultry stored above raw pork roast
- D Sliced pineapple stored below raw steaks

15 Ready-to-eat TCS food must be date marked if it will be stored for longer than

- A 12 hours.
- B 24 hours.
- C 36 hours.
- D 48 hours.

16 A recall has been issued for a specific brand of orange juice. The store manager has matched the information from the recall notice to the item, removed the item from inventory, and stored it in a secure location. What should the manager do next?

- A Refer to the vendor notification for next steps
- B Contact the supplier and arrange for the product to be picked up
- C Label the item to prevent it from accidentally being placed back in inventory
- D Inform the local media, customers, and employees of the reason for the recall

17 What is the maximum amount of time that ready-to-eat TCS food can be stored in a cooler at 41°F (5°C) before it must be sold, served, or thrown out?

- A 2 days
- B 5 days
- C 7 days
- D 9 days

18 Pathogens are likely to grow well in a meat stew that is

- A below freezing temperature.
- B at refrigeration temperatures.
- C between 41°F and 135°F (5°C and 57°C).
- D cooked to the correct internal temperature.

19 Which is a TCS food?

- A Bananas
- B Coffee
- C Crackers
- D Sprouts

20 Cut melons should be stored at what internal temperature?

- A 41°F (5°C) or lower
- B 45°F (7°C) or lower
- C 51°F (11°C) or lower
- D 55°F (13°C) or lower

21 **Why are preschool-age children at a higher risk for getting a foodborne illness?**

- A They do not have strong appetites.
- B They do not receive enough nutrition.
- C They are more likely to suffer allergic reactions.
- D They have not yet built up their immune systems.

22 **What is one factor that affects the growth of bacteria in food?**

- A Leanness
- B Density
- C Ripeness
- D Acidity

23 **Using one set of cutting boards for raw poultry and another set of cutting boards for ready-to-eat food reduces the risk of**

- A cross-contamination.
- B time-temperature abuse.
- C physical contamination.
- D toxic-metal poisoning.

24 **Peanuts and soy products are two possible food items that can be dangerous for people with**

- A FAT TOM.
- B food allergies.
- C chemical sensitivity.
- D poor personal hygiene.

25 **Wheezing and hives are symptoms of**

- A food allergies.
- B Norovirus.
- C botulism.
- D hepatitis A.

26 **A catering employee removed a 135°F (57°C) tray of lasagna from hot-holding for service in a hotel conference room at 11:00 am. By what time must the lasagna be thrown out?**

- A 12:00 p.m.
- B 2:00 p.m.
- C 3:00 p.m.
- D 4:00 p.m.

27 **Which of these operations is never allowed to hold TCS food without temperature control?**

- A Catered event
- B Nursing home
- C Bar with a Happy Hour
- D Bakery

- 28 Which action could contaminate food at a self-service area?
- A Keeping hot TCS food at 135°F (57°C)
 - B Allowing customers to reuse plates
 - C Labeling all containers and handles
 - D Taking food temperatures every hour
- 29 Which food item may be handled with bare hands?
- A Cooked pasta for salad
 - B Chopped potatoes for soup
 - C Canned tuna for sandwiches
 - D Pickled watermelon for garnish
- 30 When preparing to wash dishes in a three-compartment sink, what is the first task?
- A Remove leftover food from the dishes.
 - B Fill the first sink with detergent and water.
 - C Clean and sanitize the sinks and drain boards.
 - D Make sure there is a working clock with a second hand.
- 31 When pouring sanitizer from its original container into a spray bottle, the spray bottle must be labeled with the
- A common name of the chemical.
 - B expiration date of the chemical.
 - C date the chemical was transferred.
 - D name of the person who transferred the chemical.
- 32 Which does not require sanitizing?
- A Plates
 - B Knives
 - C Walls
 - D Tongs
- 33 What is the definition of sanitizing?
- A Washing a surface to a clean level
 - B Using a cloth on a surface until it is clean
 - C Removing the amount of dirt on a surface to safe levels
 - D Reducing the pathogens on a surface to safe levels
- 34 To make sure that the chemical sanitizer being used on a food-prep surface is at the correct strength,
- A rinse it from the surface and then apply it a second time.
 - B test the surface first to confirm that there are no pathogens.
 - C heat it to the temperature recommended by the manufacturer.
 - D use a test kit to check the sanitizer's concentration when mixing it.

35 Outdoor garbage containers must be

- A moved frequently.
- B kept covered with tight-fitting lids.
- C kept away from customer parking areas.
- D lined with plastic or wet-strength paper.

36 What is a cross-connection?

- A Threaded faucet
- B Device that prevents a vacuum
- C Brass valve that mixes hot and cold water
- D Physical link between sources of safe and dirty water

37 What step must managers take after creating a master cleaning schedule and training staff to use it?

- A Monitor the cleaning program
- B Determine what should be cleaned
- C Determine who should do each task
- D Time staff on how long they take to clean

38 A handwashing station should have running water supplied at a temperature of at least

- A 70°F (21°C).
- B 75°F (24°C).
- C 80°F (27°C).
- D 85°F (29°C).

39 What is the best way to eliminate pests that have entered the operation?

- A Raise the heat in the operation after-hours.
- B Lower the heat in the operation after-hours.
- C Work with a licensed pest control operator (PCO).
- D Apply over-the-counter pesticides around the operation.

40 How high should floor-mounted equipment be from the floor?

- A At least 1 inch (3 centimeters)
- B At least 2 inches (5 centimeters)
- C At least 4 inches (10 centimeters)
- D At least 6 inches (15 centimeters)

Practice Test Answer Key



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| ① C | ②① D |
| ② B | ②② D |
| ③ C | ②③ A |
| ④ D | ②④ B |
| ⑤ B | ②⑤ A |
| ⑥ C | ②⑥ C |
| ⑦ A | ②⑦ B |
| ⑧ B | ②⑧ B |
| ⑨ D | ②⑨ B |
| ⑩ B | ③⑩ C |
| ⑪ D | ③① A |
| ⑫ D | ③② C |
| ⑬ B | ③③ D |
| ⑭ A | ③④ D |
| ⑮ B | ③⑤ B |
| ⑯ C | ③⑥ D |
| ⑰ C | ③⑦ A |
| ⑱ C | ③⑧ D |
| ⑲ D | ③⑨ C |
| ⑳ A | ④⑩ D |