

# Practice Tests and Answer Keys

## Diagnostic Test



### Instructions for Using the Diagnostic Test Prior to Classroom Instruction

Teaching the entire content of the *ServSafe Manager Book 9th Edition* in an eight-hour session can be challenging. Having learners who are better prepared before classroom instruction begins leads to a more efficient classroom experience for everyone.

One of the best ways to prepare learners for classroom instruction is to have them read the *ServSafe Manager Book 9th Edition* before coming to class. Asking learners to complete the diagnostic test will also prepare them for instruction and help you focus on the areas that require additional attention in the classroom.

Three weeks before class you should send all learners a packet of information that contains the following:

- *ServSafe Manager Book 9th Edition*
- 80-question diagnostic test and answer key
- Date(s) of the class
- Time the class begins and ends
- Location (with directions)
- What to expect during training and the examination
- A sample cover letter is provided in a separate file.

The diagnostic test comes with a complete answer key. The answer key notes areas of weakness and directs learners to the appropriate sections of the *ServSafe Manager Book 9th Edition* for further study prior to class. Additionally, you can use the results of the diagnostic test to note which areas of content will require extra attention in the class. Ask learners to send their completed answer keys to you prior to class. Use the test results to fine-tune the material you plan to deliver in class. You may want to dedicate extra time to subject areas that your learners found difficult.

# Practice Tests and Answer Keys

## Diagnostic Test



Name \_\_\_\_\_

Date \_\_\_\_\_

Circle the best answer to each question. Be sure to answer all 80 questions.

**① Which is true about self-inspections?**

- A. They should be performed annually.
- B. They can be performed in place of the regulatory inspection.
- C. They should mirror inspections performed by the regulatory authority.
- D. They are unnecessary if the establishment has regulatory inspections.

**② What should be looked for when conducting a self-inspection?**

- A. How crisis management is handled
- B. How new hire orientation is conducted
- C. How customer complaints are logged
- D. How pest control contracts are negotiated

**③ What is needed to operate a food establishment?**

- A. A HACCP program
- B. A permit to operate
- C. A crisis management plan
- D. A variance from the regulatory authority

**④ What must be done before starting any new construction or remodeling project?**

- A. A licensed plumber must be hired.
- B. A pest control operator (PCO) must be contacted.
- C. A plan must be submitted to the regulatory authority.
- D. A cleaning company must be hired to deep clean the facility.

**⑤ Which is critical to building a strong food safety culture?**

- A. Assigning a single point of contact to handle food safety
- B. Relying on written policies instead of ongoing training
- C. Using checklists as the main method of accountability
- D. Modeling desired behaviors expected from employees

**⑥ Which behavior contributes to a strong food safety culture?**

- A. A manager distributes new thermometers to employees prior to an inspection
- B. A food handler washes their hands because they know people can get sick if they don't
- C. A food handler relies on management to monitor food safety
- D. A team member follows food safety rules to avoid getting written up

**⑦ When is a HACCP plan required?**

- A. In most cases, it is not required.
- B. When an establishment primarily serves rare meat
- C. When an establishment smokes food to enhance the flavor
- D. When an operation cools food using the two-stage cooling method

**⑧ Which is a critical control point (CCP)?**

- A. Cooking chicken to 165°F (74°C) for <1 second
- B. Purchasing chicken with a USDA grading
- C. Prepping chicken on a yellow cutting board
- D. Labeling chicken casserole on a buffet with allergen information

**⑨ A customer returns a carryout container to a restaurant to be refilled with food. It looks clean, but they will not refill it. Is the restaurant correct to refuse?**

- A. Yes, because the container is a single-service container that is not designed to be refilled.
- B. Yes, because the container may not have been appropriately cleaned and sanitized.
- C. No, because the container was made to hold food.
- D. No, because the container can be refilled for personal consumption.

**⑩ What can employees do to reduce the risk of intentional contamination?**

- A. Secure all ingredients and supplies
- B. Check the internal temperature of food
- C. Discard food if cross-contact has occurred
- D. Use disinfectants on surfaces instead of sanitizers

**⑪ A manager can ensure employees are following their training by**

- A. monitoring them.
- B. having them complete a written assessment.
- C. asking them if they can do what they were trained to do.
- D. reviewing the most current regulatory inspection report.

**⑫ When should employees be trained?**

- A. After they have committed a violation
- B. Not until they actually need the training
- C. After formally assessing their knowledge
- D. When first hired and on an ongoing basis

**⑬ When can a food handler who is vomiting return to work?**

- A. When symptom-free for 24 hours
- B. After scheduling an appointment with a physician
- C. When they say they are feeling better
- D. When they do not have any other symptoms

**(14) A cook is constantly sneezing while preparing food. What should the manager do?**

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

**(15) How should a quick service employee with a sore throat and fever be handled?**

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

**(16) A food handler is wearing a necklace, watch, earrings, and facial jewelry. Which item(s) *must* be removed before prepping food?**

- A. The necklace
- B. The watch
- C. The earrings
- D. The facial jewelry

**(17) A food handler washed their hands in the three-compartment sink. They wet them with warm water, scrubbed them with soap for 10 seconds, rinsed them with warm water, and dried them with a single-use towel. What did they do wrong?**

- A. Wet them with warm water
- B. Washed them in a three-compartment sink
- C. Scrubbed them for only 10 seconds
- D. Dried them with a single-use towel

**(18) When must a food handler who is assembling boxed lunches change gloves?**

- A. After one hour
- B. After two hours
- C. After three hours
- D. After four hours

**(19) A food handler has an infected wound on the palm of their hand. What must be done for them to be able to work with food?**

- A. The wound must be covered with an impermeable cover and a single-use glove must be worn.
- B. The wound must be covered with an impermeable cover and contact with food must be limited.
- C. Hands must be sanitized and the wound must be bandaged with an impermeable cover.
- D. Ointment must be applied to the wound and it must be bandaged with an impermeable cover.

**(20) Where may you find allergens listed on a food label?**

- A. Within the ingredient listing
- B. Within the "Nutrition Facts" panel
- C. Within the "Best By" or Use-By" date section
- D. Within the "Amount per serving" section

**(22) How should an establishment handle ingredient substitutions from a vendor to prevent an allergic reaction?**

- A. Reject any product substitutions from vendors
- B. Take the item requiring the ingredients off the menu
- C. Trust the substitution and use the ingredients as provided
- D. Identify possible substitutions in advance and evaluate the substitution for acceptability

**(22) Which food item is a common allergen?**

- A. Sesame
- B. Olive oil
- C. Black pepper
- D. Garlic

**(23) What must be provided in an establishment to prevent allergic reactions?**

- A. An allergen-free area for preparing food
- B. Allergen labeling on all food being prepared
- C. Written notification of major allergens in the food served
- D. Designated handwashing sinks for allergen special order preparation

**(24) To prevent cross-contact,**

- A. use only food-grade equipment.
- B. clean and sanitize surfaces utensils and equipment before each use.
- C. store ready-to-eat food and raw food separately.
- D. thaw food in a cooler at 41°F (5°C) or lower.

**(25) What should food handlers do to prevent food allergens from being transferred to food?**

- A. Use separate utensils and equipment for allergen special orders
- B. Cook food to the appropriate minimum internal temperature
- C. Store cold food at 41°F (5°C) or lower
- D. Label chemical containers correctly

**(26) A cook preparing a Caesar salad places hard-boiled egg slices on top before remembering the guest has an egg allergy. Since cross-contact has occurred, what do they need to do?**

- A. Discard the salad
- B. Remove the egg slices and serve the salad
- C. Rinse the lettuce and remake the salad
- D. Tell the guest and let them decide what to do

**(27) A restaurant is bottling their house salad dressing for retail sale. What must be included on the label?**

- A. Storage recommendations for the dressing
- B. Source of major food allergens in the dressing
- C. Nutrition information for the dressing
- D. Preparation instructions for the dressing

**(28) What is the most important factor in choosing an approved food supplier?**

- A. It has a HACCP program or other food safety system.
- B. It has documented manufacturing and packing practices.
- C. Its warehouse is close to the operation, reducing shipping time.
- D. It has been inspected and complies with local, state, and federal laws.

**(29) A food delivery truck arrives at a foodservice establishment. What is the first step that must be taken?**

- A. The delivery must be inspected.
- B. The delivery truck must be inspected.
- C. All TCS products must be inspected.
- D. All frozen products must be inspected.

**(30) Which food should be rejected during receiving?**

- A. Milk received at 45°F (7°C)
- B. Cans with small dents in the can body
- C. Live oysters received at an internal temperature of 50°F (10°C)
- D. Single-use cups with dirty packaging

**(31) In what top-to-bottom order should raw salmon, chicken, ground beef, and a beef roast be stored in a cooler?**

- A. 1. chicken, 2. ground beef, 3. beef roast, 4. salmon
- B. 1. ground beef, 2. chicken, 3. salmon, 4. beef roast
- C. 1. beef roast, 2. ground beef, 3. chicken, 4. salmon
- D. 1. salmon, 2. beef roast, 3. ground beef, 4. chicken

**(32) Food should be stored away from walls and at least \_\_\_\_\_ off the floor.**

- A. 2 inches (5 centimeters)
- B. 4 inches (10 centimeters)
- C. 5 inches (13 centimeters)
- D. 6 inches (15 centimeters)

**(33) When must single-use gloves be changed?**

- A. As soon as they become torn
- B. Every two hours, regardless of the task
- C. When stopping to talk with a coworker
- D. After assembling one tray of sandwiches and before starting another

**(34) Which food item may be handled with bare hands?**

- A. Fresh buns for deli sandwiches
- B. Chopped potatoes for soup
- C. Peeled hard-boiled eggs for salads
- D. Pickled watermelon for garnish

**(35) A cook must check the internal temperature of a chicken breast. Where should they insert the thermometer probe?**

- A. In the thinnest part of the chicken breast
- B. In the thickest part of the chicken breast
- C. On the bottom of the chicken breast
- D. On the top of the chicken breast

**(36) What is the minimum internal cooking temperature for salmon?**

- A. 135°F (57°C)
- B. 145°F (63°C) for 15 seconds
- C. 155°F (68°C) for 17 seconds
- D. 165°F (74°C) for <1 second

**(37) Chicken breasts will be partially cooked for later service. What is the maximum amount of time to cook the chicken during initial cooking?**

- A. 60 minutes
- B. 70 minutes
- C. 80 minutes
- D. 90 minutes

**(38) Where should a small stockpot of meat sauce be placed to cool?**

- A. A cooler
- B. A freezer
- C. A sink of ice water
- D. A prep table

**(39) Food must be cooled from 135°F to 70°F (57°C to 21°C) within \_\_\_ hours and then from 70°F to 41°F (21°C to 5°C) or lower in the next \_\_\_ hours.**

- A. two, four
- B. four, two
- C. three, five
- D. five, three

**(40) Which TCS food has been cooled correctly?**

- A. Clam chowder cooled from 135°F to 70°F (57°C to 21°C) in four hours and then from 70°F to 41°F (21°C to 5°C) in two hours
- B. Beef chili cooled from 135°F to 70°F (57°C to 21°C) in two hours and then from 70°F to 41°F (21°C to 5°C) in six hours
- C. Pulled pork cooled from 135°F to 70°F (57°C to 21°C) in three hours and then from 70°F to 41°F (21°C to 5°C) in two hours
- D. Shrimp fried rice cooled from 135°F to 70°F (57°C to 21°C) in one hour and then from 70°F to 41°F (21°C to 5°C) in four hours

**(41) Meatballs are being reheated for hot holding on a buffet. What temperature must the meatballs be reheated to?**

- A. 135°F (57°C) for 15 seconds within two hours
- B. 145°F (63°C) for 15 seconds within two hours
- C. 155°F (68°C) for 15 seconds within two hours
- D. 165°F (74°C) for 15 seconds within two hours

**④② To what temperature must you reheat chili for immediate service?**

- A. Any temperature
- B. 135°F (57°C)
- C. 145°F (63°C)
- D. 165°F (68°C)

**④③ What temperature must commercially processed and packaged ready-to-eat food be reheated to?**

- A. Any temperature
- B. 135°F (57°C)
- C. 145°F (63°C)
- D. 155°F (68°C)

**④④ What should be done with ready-to-eat TCS food that will be prepped on-site and held for longer than 24 hours?**

- A. Date-mark it.
- B. Sell it.
- C. Throw it away.
- D. Serve it within the next hour.

**④⑤ When must you discard tuna salad that was prepped on July 19?**

- A. July 21st
- B. July 23rd
- C. July 25th
- D. July 27th

**④⑥ Which method is a safe way to thaw frozen shrimp?**

- A. As part of the cooking process
- B. Under running water at 125°F (52°C) or higher
- C. Submerged in a sink of standing water at 70°F (21°C)
- D. On a prep table at room temperature

**④⑦ A package of vacuum-packed frozen tuna states that the fish should remain frozen until used. When should the tuna be removed from the packaging?**

- A. Before it's stored in the freezer
- B. Before it's thawed in the refrigerator
- C. After it's received
- D. After it's been date-marked

**④⑧ A manager is purchasing equipment for the operation. What mark should the manager look for to ensure the equipment is safe to use with food?**

- A. FDA mark USDA mark or OSHA mark
- B. NSF mark UL EPH classified mark or ETL sanitation mark
- C. Energy Star mark AHRI mark or RU mark
- D. FCC mark CE mark or USP mark

**(49) What is the minimum temperature that must be maintained when holding chicken soup for service?**

- A. 135°F (57°C)
- B. 145°F (63°C)
- C. 155°F (68°C)
- D. 165°F (74°C)

**(50) A food handler has been holding chicken salad for sandwiches in a cold well for four hours. When they check the salad's temperature, it is 50°F (10°C). What do they need to do?**

- A. Sell the remaining chicken salad immediately
- B. Sell the remaining chicken salad within two hours
- C. Cool the chicken salad to 41°F (5°C)
- D. Discard the chicken salad

**(51) When do menu items containing TCS food need a customer advisory?**

- A. When the items are raw or undercooked
- B. When the items contain a potential allergen
- C. When the operation provides only counter service
- D. When the operation primarily serves a high-risk population

**(52) Which item may be re-served to another customer?**

- A. A partially used cup of salsa
- B. Unopened condiment packets
- C. Uneaten bread from a breadbasket
- D. An uneaten pickle used as a plate garnish

**(53) What should the label for soup on a buffet include?**

- A. Name of the food
- B. Prep date
- C. Soup's ingredients
- D. Use-by date

**(54) Which utensil has been stored correctly?**

- A. A pair of tongs stored flat on the top of a Caesar salad
- B. A serving spoon stored in meatballs with the handle above the container rim
- C. A pair of tongs stored in the center of several holding wells for serving multiple foods
- D. Ice scoop laying on ice in an ice machine

**(55) Utensils that are used continuously must be cleaned and sanitized at least once every \_\_\_ hours.**

- A. two
- B. three
- C. four
- D. six

56) **Storing raw meat separately from ready-to-eat food during transport for off-site service helps prevent**

- A. cross-contamination.
- B. time-temperature abuse.
- C. allergic reactions.
- D. physical contamination.

57) **A slicer is being used continuously to slice deli meat. How often must it be cleaned and sanitized?**

- A. Every hour
- B. Every two hours
- C. Every three hours
- D. Every four hours

58) **What is the correct way to clean and sanitize a prep table?**

- A. Remove food from surface, rinse, clean, sanitize, air-dry
- B. Remove food from surface, clean, rinse, sanitize, air-dry
- C. Sanitize, remove food from surface, clean, rinse, air-dry
- D. Air-dry, remove food from surface, rinse, sanitize, clean

59) **What is the first step for cleaning and sanitizing items in a three-compartment sink?**

- A. Air-dry items.
- B. Wash items in the detergent solution
- C. Immerse items in the sanitizer solution
- D. Scrape or remove food from the surface of items.

60) **What's the difference between a disinfectant and a sanitizer?**

- A. Sanitizers are stronger than disinfectants.
- B. Sanitizers are regulated by the EPA while disinfectants are not.
- C. Disinfectants are weaker than sanitizers and are used for everyday cleaning.
- D. Sanitizers reduce pathogens while disinfectants inactivate or eliminate them.

61) **A manager just finished creating a master cleaning schedule. What's the next step?**

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

62) **What information must a master cleaning schedule contain?**

- A. What should be cleaned and when
- B. What should be cleaned, when, and by whom
- C. What should be cleaned, when, by whom, and how
- D. What should be cleaned, when, by whom, how, and why

**(63) An employee is pouring a cleaner from its original container into a spray bottle. What must the food handler write on the label of the spray bottle?**

- A. The common name of the chemical
- B. The expiration date of the chemical
- C. The date the chemical was transferred
- D. Their initials

**(64) The owner of a small Italian restaurant plans on expanding the size of their kitchen. What must be submitted to the regulatory authority before starting construction?**

- A. Proof of insurance
- B. The plan for the project
- C. A zoning variance request
- D. An environmental impact statement

**(65) What is the purpose of a food safety management system?**

- A. To keep all areas of the facility clean and pest-free
- B. To identify, tag, and repair faulty equipment within the facility
- C. To prevent foodborne illness by controlling risks and hazards
- D. To use the correct methods for purchasing and receiving food

**(66) Which is an approved source for potable water?**

- A. Untested private well
- B. Water transport vehicle
- C. Water in a cistern
- D. Water from a rainwater harvesting system

**(67) A food handler drops the end of a hose into a mop bucket and turns on water to fill it. What has the food handler done wrong?**

- A. Created a cross-connection
- B. Created an air gap
- C. Prevented backflow
- D. Prevented backsiphonage

**(68) At what minimum temperature must running water be supplied to a handwashing station?**

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

**(66) Where must wastewater be disposed of?**

- A. A storm drain
- B. A retention pond
- C. A gravel pit in a dry well
- D. An approved sewage system

**(70) Which locations in an establishment typically require the brightest lighting?**

- A. Prep areas
- B. Dry storage rooms
- C. Self-service areas
- D. Walk-in coolers

**(71) What is one way to keep an operation pest-free?**

- A. Deny pests access to the operation.
- B. Keep outdoor garbage containers open.
- C. Clean up food spills at the end of each shift.
- D. Store food and supplies one inch off the floor in storage.

**(72) Which is a good reason to carefully clean an establishment?**

- A. It destroys insect eggs.
- B. It removes pests from the establishment.
- C. It eliminates the need to hire a pest control operator (PCO).
- D. It eliminates the need for pest inspections.

**(73) When should you repair or replace equipment in the operation?**

- A. When it's worn
- B. When the warranty expires
- C. When it's scheduled for calibration
- D. When the equipment is not energy-efficient

**(74) Outdoor garbage containers should be**

- A. sanitized frequently.
- B. kept covered at all times.
- C. kept away from customer parking areas.
- D. lined with plastic or wet-strength paper.

**(75) A manager requires employees to store personal items in a designated area. What is the primary reason for doing this?**

- A. To prevent theft of employee belongings
- B. To reduce clutter in the kitchen
- C. To avoid contamination of food and food-contact surfaces
- D. To comply with fire safety regulations

**76) What should a foodservice operation do when accommodating guests with service animals?**

- A. Allow service animals only if the guest provides veterinary records
- B. Permit dogs in all indoor and outdoor areas without restriction
- C. Deny entry to all animals to avoid potential health code violations
- D. Check with the local regulatory authority for specific requirements

**77) Which situation is an imminent health hazard?**

- A. A backup from a floor drain that has come in contact with food
- B. A storm that has left the facility without power for over an hour
- C. A ventilation system that has left grease buildup on walls and ceilings
- D. A dishwasher breakdown requiring the use of a three-compartment sink to clean and sanitize items

**78) Sewage backs up in a food storage area and there is a significant risk of contamination to food. What should be done?**

- A. Execute a HACCP plan.
- B. Reduce the hours of operation.
- C. Stop service and notify the regulatory authority.
- D. Continue service but notify the regulatory authority.

**79) A foodservice establishment experiences a power outage and closes to protect the public. When can the establishment reopen?**

- A. Once they have approval from the regulatory authority
- B. Once power is restored and refrigeration units are running
- C. After discarding all TCS food and sanitizing food-contact surfaces
- D. When the manager determines that food safety procedures have been followed

**80) A manager is notified of a recall on a specific food item. What must the manager do with the recalled item?**

- A. Combine the item with non-recalled items during preparation
- B. Record the names of customers who purchase the item
- C. Store the recalled item separately from other food
- D. Sell the recalled item within 24 hours

## Practice Tests and Answer Keys

# Diagnostic Test Answer Key



Name \_\_\_\_\_

Date \_\_\_\_\_

For every question you miss, fill in the box in the "Mark If Incorrect" column. The information to the right of this box will tell you where to turn in your book for additional information on the questions you missed.

Question	Answer	Mark If Incorrect	Heading	Manager Book Page Number
①	C	<input type="checkbox"/>	Self-Inspections	183
②	A	<input type="checkbox"/>	Self-Inspections	183-184
③	B	<input type="checkbox"/>	Plan Review	192
④	C	<input type="checkbox"/>	Plan Review	192
⑤	D	<input type="checkbox"/>	Food Safety Culture	176
⑥	B	<input type="checkbox"/>	Food Safety Culture	176-177
⑦	A	<input type="checkbox"/>	When a HACCP Plan Is Required	183
⑧	A	<input type="checkbox"/>	The Seven HACCP Principles	182
⑨	A	<input type="checkbox"/>	Refilling containers	160
⑩	A	<input type="checkbox"/>	Food Defense	40
⑪	A	<input type="checkbox"/>	Training	14
⑫	D	<input type="checkbox"/>	Training	14
⑬	A	<input type="checkbox"/>	Restricting or Excluding Staff for Medical Conditions	78
⑭	D	<input type="checkbox"/>	Restricting or Excluding Staff for Medical Conditions	78
⑮	D	<input type="checkbox"/>	Restricting or Excluding Staff for Medical Conditions	78
⑯	B	<input type="checkbox"/>	Work Attire Guidelines	75
⑰	B	<input type="checkbox"/>	Where to Wash Hands	64
⑱	D	<input type="checkbox"/>	When to Change Gloves	71
⑲	A	<input type="checkbox"/>	Hand-Care Guidelines	68
⑳	A	<input type="checkbox"/>	Food Labels	45
㉑	D	<input type="checkbox"/>	How to Avoid Cross-Contact	47
㉒	A	<input type="checkbox"/>	Most Common Food Allergens	44
㉓	C	<input type="checkbox"/>	Preventing Allergic Reactions: Posting Notification	45
㉔	B	<input type="checkbox"/>	How to Avoid Cross-Contact	47
㉕	A	<input type="checkbox"/>	How to Avoid Cross-Contact	47

Question	Answer	Mark If Incorrect	Heading	Manager Book Page Number
26	A	<input type="checkbox"/>	What to Do if Cross-Contact has Occurred	47
27	B	<input type="checkbox"/>	Labeling Food That Is Packaged On-Site for Retail Sale	115
28	D	<input type="checkbox"/>	Approved, reputable suppliers	106
29	B	<input type="checkbox"/>	Receiving and Inspecting	107
30	D	<input type="checkbox"/>	Packaging	111
31	D	<input type="checkbox"/>	Storage Order	118
32	D	<input type="checkbox"/>	Supplies	118
33	A	<input type="checkbox"/>	When to Change Gloves	71
34	B	<input type="checkbox"/>	Bare-Hand Contact with Ready-to-Eat Food	71-72
35	B	<input type="checkbox"/>	How to Check Temperatures	138
36	B	<input type="checkbox"/>	Cooking Requirements for Specific Types of Food	139
37	A	<input type="checkbox"/>	Partial Cooking during Preparation	140
38	C	<input type="checkbox"/>	Methods for Cooling Food	145
39	A	<input type="checkbox"/>	Temperature Requirements for Cooling Food	144
40	D	<input type="checkbox"/>	Temperature Requirements for Cooling Food	144-145
41	D	<input type="checkbox"/>	Reheating Food	146
42	A	<input type="checkbox"/>	Reheating Food	146
43	B	<input type="checkbox"/>	Reheating Food	146
44	A	<input type="checkbox"/>	Date-Marking	115
45	C	<input type="checkbox"/>	Date-Marking	115
46	A	<input type="checkbox"/>	Methods and Guidelines for Thawing TCS Food	132
47	B	<input type="checkbox"/>	Thawing ROP Fish	132
48	B	<input type="checkbox"/>	Equipment Selection	192-193
49	A	<input type="checkbox"/>	Guidelines for Holding Food	156
50	D	<input type="checkbox"/>	Guidelines for Holding Food	156
51	A	<input type="checkbox"/>	Consumer Advisories	141
52	B	<input type="checkbox"/>	Re-Serving Food	163
53	A	<input type="checkbox"/>	Self-Service Areas	164
54	B	<input type="checkbox"/>	Clean and sanitized utensils	160
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Question	Answer	Mark If Incorrect	Heading	Manager Book Page Number
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59	D	<input type="checkbox"/>	Cleaning and Sanitizing in a Three-Compartment Sink	221
60	D	<input type="checkbox"/>	Disinfectants	216
61	A	<input type="checkbox"/>	Developing a Cleaning Program	227
62	C	<input type="checkbox"/>	Creating a Master Cleaning Schedule	227
63	A	<input type="checkbox"/>	Using Foodservice Chemicals	226
64	B	<input type="checkbox"/>	Plan Review	192
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66	B	<input type="checkbox"/>	Water and Plumbing	196
67	A	<input type="checkbox"/>	Water and Plumbing	196
68	D	<input type="checkbox"/>	Requirements at a Handwashing Station	195
69	D	<input type="checkbox"/>	Water and Plumbing	197
70	A	<input type="checkbox"/>	Lighting	199
71	A	<input type="checkbox"/>	Pest Prevention	202
72	A	<input type="checkbox"/>	Pest Prevention	202
73	A	<input type="checkbox"/>	Installing and Maintaining Equipment	193
74	B	<input type="checkbox"/>	Garbage	200
75	C	<input type="checkbox"/>	Work Attire Guidelines	75
76	D	<input type="checkbox"/>	Animals on the Premises	202
77	A	<input type="checkbox"/>	Emergencies That Affect the Facility	200
78	C	<input type="checkbox"/>	Emergencies That Affect the Facility	200
79	A	<input type="checkbox"/>	Emergencies That Affect the Facility	201
80	C	<input type="checkbox"/>	Recalls	109

Mark the question numbers you missed. Then review the chapters associated with them.

If you missed these questions...	Then review these chapters
(11) (12)	<b>Chapter 1</b>
(10) (20) (21) (22) (23) (24) (25) (26)	<b>Chapter 2</b>
(13) (14) (15) (16) (17) (18) (19) (33) (34) (75)	<b>Chapter 3</b>
(35)	<b>Chapter 4</b>
(27) (28) (29) (30) (31) (32) (44) (45) (80)	<b>Chapter 5</b>
(36) (37) (38) (39) (40) (41) (42) (43) (46) (47) (51)	<b>Chapter 6</b>
(9) (49) (50) (52) (53) (54) (56)	<b>Chapter 7</b>
(1) (2) (5) (6) (7) (8) (65)	<b>Chapter 8</b>
(3) (4) (48) (64) (66) (67) (68) (69) (70) (71) (72) (73) (74) (76) (77) (78) (79)	<b>Chapter 9</b>
(55) (57) (58) (59) (60) (61) (62) (63)	<b>Chapter 10</b>