

## Practice Tests and Answer Keys

# Practice Test



Name \_\_\_\_\_ Date \_\_\_\_\_

① **What is important when creating a self-inspection program?**

- A. It should mirror a regulatory inspection.
- B. It should focus on foodborne-illness complaints.
- C. It should focus on customer satisfaction surveys.
- D. It should focus on food safety violations that are easy to fix.

② **When should self-inspections be performed in an operation?**

- A. Only when food safety issues are suspected
- B. Primarily when preparing for a regulatory inspection
- C. Only after receiving a customer food safety complaint
- D. In addition to and more often than regulatory inspections

③ **Who should be *restricted* from working with or around food?**

- A. A food handler who is vomiting
- B. A food handler who has diarrhea
- C. A food handler who has jaundice
- D. A food handler with a sore throat and fever

④ **Which symptoms must be reported to the regulatory authority?**

- A. Vomiting
- B. Diarrhea
- C. Jaundice
- D. Sore throat and fever

⑤ **What is the maximum amount of time single-use gloves can be worn before they must be changed?**

- A. One hour
- B. Two hours
- C. Three hours
- D. Four hours

⑥ **Why are short fingernails required for food handlers?**

- A. They are easier to keep clean.
- B. They reduce the need to wash hands.
- C. They prevent single-use gloves from slipping off.
- D. They reduce the risk of spreading airborne pathogens.

⑦ Which is one of the Big Nine food allergens?

- A. Avocado
- B. Celery
- C. Sesame
- D. Mustard

⑧ Which is a symptom of an allergic reaction?

- A. Sweating
- B. Wheezing
- C. Vomiting
- D. Jaundice

⑨ Which situation would result in cross-contact?

- A. Storing raw beef above ready-to-eat food
- B. Cooking chicken and shrimp in the same fryer
- C. Using the same cutting board for raw chicken and lettuce
- D. Tempering chicken and then ground beef with the same thermometer

⑩ What must be included on the label of a restaurant's signature BBQ sauce sold to the public?

- A. pH of the sauce
- B. Instructions for use
- C. Nutritional information
- D. Source of each major food allergen

⑪ What is required to be an approved supplier?

- A. They use tamper-evident packaging.
- B. They have a clean and modern facility.
- C. They offer traceability for all ingredients.
- D. They meet all applicable local, state, and federal laws.

⑫ At what temperature must most cold TCS food be received?

- A. 41°F (5°C) or lower
- B. 45°F (7°C) or lower
- C. 50°F (10°C) or lower
- D. 55°F (13°C) or lower

⑬ What discard date should be placed on a label of beef chili prepared on October 1?

- A. October 1
- B. October 3
- C. October 7
- D. October 8

**14 These foods must be stored in the same cooler. In which top-to-bottom order should they be stored to prevent cross-contamination?**

- A. Salad greens; raw beef roast; raw salmon; raw chicken; raw ground beef
- B. Salad greens; raw salmon; raw beef roast; raw ground beef; raw chicken
- C. Salad greens; raw ground beef; raw salmon; raw beef roast; raw chicken
- D. Salad greens; raw salmon; raw ground beef; raw beef roast; raw chicken

**15 Which food is in the temperature danger zone?**

- A. Soup held in a hot-holding unit at 136°F (58°C)
- B. Meat loaf stored in a cooler at 38°F (3°C)
- C. Raw chicken delivered at 40°F (4°C)
- D. Cooked rice at 72°F (22°C) and left out for two hours

**16 Which food was thawed correctly?**

- A. Salmon thawed on a prep table
- B. Turkey thawed in a cooler at 38°F (3°C)
- C. Shrimp thawed in a sink full of water at 70°F (21°C)
- D. Steaks thawed in a microwave and then placed in a cooler until needed

**17 Which food must be cooked to a minimum internal temperature of 155°F (68°C) for 17 seconds?**

- A. Blackened catfish
- B. Cheeseburger
- C. New York strip steak
- D. Stuffed pasta

**18 Which food must be cooked to a minimum internal temperature of 165°F (74°C) for 15 seconds?**

- A. Lamb chops
- B. Ostrich steak
- C. Oyster stuffing
- D. Buffalo burger

**19 What minimum internal temperature must rice be cooked to?**

- 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 15 seconds

**20 Chicken breasts will be partially cooked, cooled, and then finished as they are ordered. What is the maximum amount of time allowed for the initial cooking step?**

- A. 15 minutes
- B. 30 minutes
- C. 60 minutes
- D. 90 minutes

**21 Which food was cooled correctly?**

- A. Clam chowder 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 six hours
- B. 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 four hours
- C. Jambalaya 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. Macaroni and cheese 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

**22 Which is an acceptable method for cooling hot food?**

- A. Placing the food directly in a cooler
- B. Placing the food in an ice-water bath
- C. Leaving the food at room temperature
- D. Rinsing the food with cold water

**23 To what temperature must TCS food be reheated for hot holding?**

- A. 135°F (57°C) within two hours
- B. 145°F (63°C) for 15 seconds within two hours
- C. 155°F (68°C) for 17 seconds within two hours
- D. 165°F (74°C) for 15 seconds within two hours

**24 Which food is being held safely?**

- A. Minestrone soup held at 125°F (52°C)
- B. Chili held at 136°F (58°C)
- C. Potato salad held at 70°F (21°C)
- D. Cut melon held at 65°F (18°C)

**25 What is the minimum amount of time that food temperatures must be checked when holding food?**

- A. At least hourly
- B. At least every two hours
- C. At least every three hours
- D. At least every four hours

**26 What is required in jurisdictions that permit the refilling of containers returned by a customer?**

- A. The container must be a single-service container.
- B. The container must be cleaned and sanitized by the food handler.
- C. The container must be visually inspected by the customer.
- D. The container must be verified by the FDA.

**27 Which foods cannot be re-served to another customer?**

- A. Bread rolls
- B. Bottle of ketchup
- C. Condiment packets
- D. Unopened cracker packages

28 What factors influence the effectiveness of a sanitizer?

- A. Color, odor, packaging date, and brand
- B. Type of surface, lighting, air temperature, and humidity
- C. Storage temperature, expiration date, dilution method, and type
- D. Concentration, water temperature, contact time, water hardness, and pH

29 An employee needed to clean and sanitize a prep table. They removed food from the surface, washed the surface with soapy water, rinsed the surface with clean water, sanitized the surface with a sanitizing solution, and dried the surface with a paper towel. What mistake did the employee make?

- A. They washed the surface with soapy water.
- B. They rinsed the surface with clean water.
- C. They dried the surface with a paper towel.
- D. They sanitized the surface with sanitizer solution.

30 What is the difference between a sanitizer and a disinfectant?

- A. A sanitizer is stronger.
- B. A sanitizer is best reserved for cleaning bodily fluid spills.
- C. A disinfectant reduces pathogens to safe levels.
- D. A disinfectant inactivates or eliminates pathogens.

31 Chemicals *must* be stored

- A. in their original containers.
- B. in a locked cabinet at all times.
- C. in a secure location when not in use.
- D. above food, equipment, utensils, and linens.

32 What must be done before starting a new construction or remodeling project in a food establishment?

- A. A zoning request must be obtained.
- B. A plan must be submitted to the regulatory authority.
- C. A preliminary inspection must be conducted by the fire department.
- D. A food safety audit must be conducted by the regulatory authority.

33 To be effective, a food safety management system relies on the establishment of food safety policies and procedures, employee training on them, and

- A. modeling to ensure employees remember them.
- B. monitoring to ensure employees are following them.
- C. auditing to ensure there are no food safety violations.
- D. verification to ensure the program is working as intended.

34 An employee drops a running hose into a mop bucket to fill it up. Why is this a bad practice?

- A. The employee has created backflow.
- B. The employee has created an air gap.
- C. The employee has created a backsiphonage.
- D. The employee has created a cross-connection.

35 Which situation is considered an imminent health hazard?

- A. A pest sighting near the back door of a facility
- B. A dishwasher leaking water onto a kitchen floor
- C. A sewage backup that contaminates food in dry storage
- D. A power failure that shuts off power to walk-in coolers for one hour

36 Who should apply pesticides in an operation?

- A. The manager
- B. Janitorial staff
- C. A regulatory agency
- D. A pest control operator

37 How should animals on the premises be handled?

- A. Do not intervene.
- B. Prevent them from entering.
- C. Allow all animals on the premises.
- D. Check with your local regulatory authority.

38 A shipment of oysters has arrived at an establishment. How long must the accompanying shellstock tags be kept on file?

- A. 7 days
- B. 30 days
- C. 60 days
- D. 90 days

39 Sewage has backed up from one of the drains in an establishment. What should a manager do next?

- A. Call a plumber.
- B. Close the establishment.
- C. Call the regulatory authority.
- D. Determine if the hazard will affect food safety.

40 What should be done with a food item that has been recalled?

- A. FIFO the item.
- B. Discount the item.
- C. Use the item immediately.
- D. Remove the item from inventory and label it.