

TEST

Circle the best answer to each question below.

- 1 The three types of hazards that make food unsafe are
 - A biological, chemical, and physical.
 - B bacterial, nutritional, and universal.
 - C fungus, viruses, and parasites.
 - D allergens, sanitizers, and contaminants.
- 2 Transferring pathogens from the body to food can be prevented by practicing correct
 - A cleaning and sanitizing.
 - B temperature control.
 - C personal hygiene.
 - D receiving and storage.
- 3 A food allergy occurs when the body has a reaction to
 - A cleaning chemicals.
 - B airborne pathogens.
 - C undercooked meat.
 - D certain food items.
- 4 Which is a common food allergen?
 - A Sugar
 - B Lettuce
 - C Tomatoes
 - D Wheat
- 5 What occurs when food containing an allergen comes in contact with other food?
 - A Cross-contamination
 - B Cross-contact
 - C Biological contamination
 - D Biological contact
- 6 One way to keep people with food allergies safe is to
 - A freeze food before distributing it.
 - B prevent cross-contact between food items.
 - C store food with allergens on top of other food.
 - D wipe off open food that has touched an allergen.
- 7 Hands and arms should be scrubbed with soap for how many seconds during handwashing?
 - A 1-3
 - B 4-6
 - C 7-9
 - D 10-15
- 8 When should hands be washed?
 - A After putting on gloves
 - B After touching the hair or body
 - C Before taking out garbage
 - D Before sneezing, coughing, or using a tissue
- 9 What activity can be performed at a handwashing sink?
 - A Dumping mop water
 - B Rinsing food scoops
 - C Cleaning canned food
 - D Washing hands only

- 10 How should hair be worn when repackaging food?
- A Clipped back with hair pins
 - B Tied back with a rubber band
 - C Pulled off the face with a headband
 - D Covered with a hat or other hair covering
- 11 Eating and drinking when working in food-storage areas is a food safety hazard because it could
- A cause choking.
 - B offend clients.
 - C contaminate hands and food.
 - D lead to time-temperature abuse.
- 12 What symptom must be reported to the director or supervisor?
- A Headache
 - B Dizziness
 - C Diarrhea
 - D Sweating
- 13 The temperature danger zone is the temperature range between
- A 0°F to 41°F (-18°C to 5°C)
 - B 32°F to 41°F (0°C to 5°C)
 - C 41°F to 135°F (5°C to 57°C)
 - D 135°F to 212°F (57°C to 100°C)
- 14 A delivery should be rejected when
- A the truck contains a door lock.
 - B the product contains pests.
 - C refrigerated food is 41°F or lower.
 - D frozen food is frozen solid.
- 15 A bimetallic stemmed thermometer is being calibrated. After the stem has been submerged in ice water and the indicator has stopped moving, the thermometer must be adjusted to what temperature?
- A 0°F (-18°C)
 - B 32°F (0°C)
 - C 41°F (5°C)
 - D 45°F (7°C)
- 16 Refrigerated food must be stored at temperatures no higher than
- A 41°F (5°C).
 - B 45°F (7°C).
 - C 47°F (8°C).
 - D 49°F (9°C).
- 17 How far off the floor must food be stored?
- A 1 in (3 cm)
 - B 2 in (5 cm)
 - C 4 in (10 cm)
 - D 6 in (15 cm)
- 18 Which storage date is the last date recommended for the product while at peak quality?
- A Packing or manufacturing date
 - B Sell-by date
 - C Best-by or Best If Used By date
 - D Use-by or expiration date
- 19 Cans should be discarded if they have
- A torn labels that are still readable.
 - B shallow dents in the can body.
 - C swollen or bulging ends.
 - D rust that can be wiped off.

- 20 Produce should be discarded when it has
- A mold.
 - B light bruising.
 - C code dates.
 - D intact skin.
- 21 TCS food should be repackaged in a clean room that maintains a temperature no higher than
- A 55°F (13°C)
 - B 65°F (18°C)
 - C 75°F (24°C)
 - D 85°F (29°C)
- 22 What information must be included on repackaged food labels?
- A Nutritional value of each ingredient
 - B Directions for preparation
 - C List of each major food allergen
 - D Calorie count of each serving
- 23 Drive times in unrefrigerated delivery vehicles should be kept to less than
- A 120 minutes.
 - B 90 minutes.
 - C 60 minutes.
 - D 30 minutes.
- 24 Which practice when transporting food will help keep it safe?
- A Keeping refrigerated food at 45°F or lower
 - B Storing raw food over ready-to-eat food
 - C Packing the delivery vehicle tightly so air cannot circulate around products
 - D Covering refrigerated food with thermal blankets
- 25 What is the difference between cleaning and sanitizing?
- A Cleaning removes dirt while sanitizing reduces pathogens to safe levels
 - B Cleaning removes dirt and pathogens while sanitizing sterilizes a surface
 - C Cleaning reduces pathogens to safe levels while sanitizing removes visible dirt and food
 - D Cleaning reduces pathogens to safe levels while sanitizing sterilizes a surface
- 26 What is the correct order for cleaning and sanitizing?
- A Rinse, wash, sanitize, scrape, air-dry
 - B Rinse, sanitize, wash, scrape, air-dry
 - C Scrape, rinse, wash, sanitize, air-dry
 - D Scrape, wash, rinse, sanitize, air-dry
- 27 What surface must be cleaned and sanitized?
- A Refrigerator door
 - B Prep table
 - C Storage shelf
 - D Garbage container
- 28 What is the second sink of a three-compartment sink used for?
- A Scraping
 - B Washing
 - C Rinsing
 - D Sanitizing
- 29 Where should garbage containers be cleaned?
- A In clean rooms
 - B In three-compartment sinks
 - C In salvage areas
 - D Away from food-storage areas

30 Insects and rodents are a food-safety risk because they

- A eat food that is meant for clients.
- B carry pathogens and can make people sick.
- C scare employees.
- D make a mess with their nests and droppings.