

## TEST

Circle the best answer to each question below.

- 1 What are three types of hazards that make food unsafe?
  - A Biological, environmental, and chemical
  - B Biological, chemical, and sanitary
  - C Chemical, physical, and environmental
  - D Chemical, physical, and biological
- 2 Cross-contamination occurs when
  - A labels do not contain information on allergens.
  - B food is not held at the correct temperature.
  - C pathogens transfer from one surface or food to another.
  - D deliveries of frozen food are rejected.
- 3 What is time-temperature abuse?
  - A Allowing food to stay at temperatures good for the growth of pathogens
  - B Receiving frozen food frozen
  - C Transferring pathogens from one surface or food to another
  - D Staying home when sick with a fever
- 4 A food handler accidentally sprays a cleaner into the fryer oil and continues to use the fryer. Which type of hazard is this?
  - A Biological
  - B Chemical
  - C Physical
  - D Environmental
- 5 A food handler transfers pathogens from hands to food. How could it have been prevented?
  - A Preventing cross-contamination
  - B Practicing good personal hygiene
  - C Controlling time and temperature
  - D Cleaning and sanitizing correctly
- 6 After cutting up melons, a food handler puts them in the cooler. What is this an example of?
  - A Practicing good personal hygiene
  - B Controlling time and temperature
  - C Preventing cross-contamination
  - D Correctly cleaning and sanitizing
- 7 A food handler uses the same cutting board to prepare raw meat and then immediately to chop produce. This is an example of
  - A poor personal hygiene.
  - B time-temperature abuse.
  - C cross-contamination.
  - D incorrect cleaning and sanitizing.
- 8 Which is the correct order for handwashing?
  - A Wet hands and arms, apply soap, rinse hands and arms, and dry
  - B Apply soap, scrub hands and arms, wet hands and arms, rinse hands and arms, and dry
  - C Wet hands and arms, apply soap, scrub hands and arms, rinse hands and arms, and dry
  - D Apply soap, scrub hands and arms, rinse hands and arms, and dry
- 9 Hands should be scrubbed with soap for how many seconds during handwashing?
  - A 1-2
  - B 3-5
  - C 6-9
  - D 10-15

- 10 A food handler has just finished bussing a table. What must the food handler do before handling food?
- A Wash hands
  - B Apply hand sanitizer
  - C Rinse hands
  - D Wipe hands clean
- 11 When should hand antiseptics be used?
- A After handwashing
  - B Before handwashing
  - C Instead of handwashing
  - D When gloves aren't available
- 12 Handwashing sinks should be used for
- A handwashing only.
  - B handwashing and cleaning vegetables.
  - C handwashing and dumping mop water.
  - D handwashing and prepping food.
- 13 A food handler has just finished preparing raw meat and is about to start a new task. What does the food handler need to do with his or her gloves?
- A Check them for tears
  - B Wash them
  - C Wipe them on a towel
  - D Change them
- 14 A food handler has an infected wound on a finger. What must be placed over the wound?
- A A bandage
  - B A glove
  - C A bandage and glove
  - D A finger cot
- 15 What jewelry can food handlers wear while working?
- A Diamond bracelet
  - B Sports watch
  - C Medical ID bracelet
  - D Plain band ring
- 16 To keep food safe, a hair restraint must be worn when
- A bussing tables.
  - B cleaning restrooms.
  - C prepping food.
  - D delivering food off-site.
- 17 Which symptoms must be reported to a manager?
- A Headache, ear ache, fever, dizziness
  - B Toothache, back ache, itchy eyes, rash with fever
  - C Diarrhea, vomiting, jaundice, sore throat with fever
  - D Runny nose, fatigue, swollen joints, coughing
- 18 Pathogens grow well between which temperatures?
- A 0°F and 32°F (-18°C and 0°C)
  - B 32°F and 41°F (0°C and 5°C)
  - C 41°F and 135°F (5°C and 57°C)
  - D 135°F and 165°F (57°C and 74°C)
- 19 Which food item needs time and temperature control to keep it safe?
- A Loaf of bread
  - B Cooked rice
  - C Whole apples
  - D Bottled ketchup
- 20 Where should a food handler check the temperature of food?
- A On the bottom surface
  - B On the top surface
  - C In the thinnest part
  - D In the thickest part
- 21 Cooked poultry must reach what minimum internal temperature for at least 15 seconds?
- A 135°F (57°C)
  - B 145°F (63°C)
  - C 155°F (68°C)
  - D 165°F (74°C)

- 22 At what minimum temperature must hot TCS food be held?
- A 70°F (21°C)
  - B 100°F (38°C)
  - C 120°F (49°C)
  - D 135°F (57°C)
- 23 Ready-to-eat TCS food that will be held for longer than 24 hours must be labeled with the date the food
- A was purchased.
  - B is stored.
  - C will be prepared.
  - D must be thrown out.
- 24 What is the correct temperature for receiving cold TCS food?
- 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
- 25 What is one of the correct ways to thaw TCS food?
- A On the counter overnight
  - B As part of the cooking process
  - C In a sink full of hot water
  - D Under a heat lamp
- 26 Food containing an allergen comes in contact with another food item and their proteins mix. This is called
- A cross-contamination.
  - B allergen spread.
  - C cross-contact.
  - D pathogenic safety.
- 27 To prevent cross-contamination when prepping raw meat and ready-to-eat food, a food handler should
- A prepare them at the same time on the same prep table.
  - B clean and sanitize the work surfaces between each product.
  - C wear gloves when handling the meat but not the ready-to-eat product.
  - D hold both products at the correct temperature.
- 28 The correct way to scoop ice for a customer's beverage is to use
- A clean bare hands.
  - B customer cups.
  - C clean glasses.
  - D ice scoops.
- 29 Where should wiping cloths be stored when not in use?
- A On the counter
  - B In sanitizer solution
  - C In the cook's apron pocket
  - D On a hook by the prep table
- 30 Juice from raw ground beef has dripped onto a pan of wrapped whole strawberries. What should the food handler do?
- A Remove the dirty wrap, replace it with new wrap, and return the pan to storage.
  - B Wipe the meat juice off the wrap with a towel, and return the pan to storage.
  - C Remove the dirty wrap, rinse the strawberries and the pan, replace the wrap, and return it to storage.
  - D Set the pan of strawberries aside and ask the manager what to do.
- 31 Where should cleaning supplies and chemicals be stored?
- A On a shelf above food
  - B On a shelf next to food
  - C In a designated storage area
  - D In the walk-in cooler

32 What are three of the Big Eight food allergens?

- A Eggs, wheat, fish
- B Onions, broccoli, potatoes
- C Olives, mushrooms, lettuce
- D Coffee, raspberries, corn

33 A customer with a milk allergy is served a slice of pie with ice cream. What should the server do?

- A Tell the customer to eat only the pie, and leave the ice cream on the plate.
- B Prep a new dessert by placing a different slice of pie on a clean and sanitized plate, and then serve it.
- C Scoop the ice cream off the plate and wipe off any that may have gotten on the pie and then serve it.
- D Wipe away any ice cream that may have gotten on the pie, place the pie on a clean and sanitized plate, and then serve it.

34 Surfaces that touch food must be

- A rinsed only.
- B cleaned only.
- C rinsed and sanitized.
- D cleaned and sanitized.

35 What is the first step when cleaning and sanitizing correctly?

- A Rinse the surface
- B Remove food from the surface
- C Sanitize the surface
- D Wash the surface

36 Why is it important to leave a sanitizer on a surface for the correct amount of time?

- A To make sure the surface is clean.
- B To remove food items from the surface more efficiently.
- C To reduce pathogens on the surface to safe levels.
- D To kill all pathogens that may have been on the surface.

37 What should a dish washer do to make sure a sanitizer is effective?

- A Use extra hot water with the sanitizer.
- B Add twice the amount of sanitizer.
- C Leave items in the sanitizer for twice as long.
- D Use a test kit to check the sanitizer's strength.

38 Pests can cause which two types of contamination?

- A Chemical and nutritional
- B Nutritional and physical
- C Physical and biological
- D Biological and chemical

39 What must the third compartment in a three-compartment sink be filled with?

- A Water alone
- B Water and detergent
- C Water and sanitizer
- D Water and spot remover

40 After how many hours of constant use must a food-contact surface be cleaned and sanitized?

- A 1
- B 2
- C 3
- D 4