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 a 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 (Time and Temperature Sensitive) 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