

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