

## Chef Marshie Morgan \*\*\* Food Safety Practice Test 1

1. On a buffet, where should the serving utensils be stored?
  - a. On a clean, sanitized cloth
  - b. In the food with the handle extending above the rim of the container
  - c. On a Plate
2. What is the maximum time potentially hazardous, ready-to-eat food can be stored in the refrigerator at 41 degrees F or lower?
  - a. 7 Days
  - b. 3 Days
  - c. 10 Days
3. Who is NOT at a high risk population?
  - a. College Students
  - b. Elderly
  - c. Young
4. What makes Listeria unique from other bacteria?
  - a. Grows in Cool, Moist Areas
  - b. Can Be Seen on the Food
  - c. Thrives in Dry Storage Areas
5. Which of the following is a source of cross-connection?
  - a. Not sanitizing the cutting board after using
  - b. Faucet located below the rim of a sink
  - c. Using the same knife to prepare raw chicken and steak
6. When is it recommended that deliveries should be received?
  - a. All deliveries should be scheduled for the same time
  - b. It doesn't matter when deliveries are received
  - c. Off-peak hours, receiving only one at a time
7. All the following are signs of rodent infestation EXCEPT:
  - a. Egg Cases
  - b. Gnawing
  - c. Scraps of Paper
8. Potentially hazardous food include the following EXCEPT:
  - a. Uncooked Beans
  - b. Cut Melon
  - c. Poultry
9. When cooling food, the temperature must move through the danger zone within:
  - a. 2 Hours or Less
  - b. 6 Hours or Less
  - c. 4 Hours or Less

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10. Primarily, where should ROP reduced-oxygen-packaged food be stored?
  - a. Refrigerator
  - b. Dry Storage Area
  - c. Restroom
  
11. What is the proper storage order for a rack in the walk-in refrigerator?
  - a. Raw, cooked, ready-to-eat
  - b. Cooked, raw, ready-to-eat
  - c. Ready-to-eat, cooked, raw
  
12. What should be done if a shipment of food is received in the danger zone?
  - a. Use it immediately
  - b. Immediately put it in the freezer until it reaches 41 degrees F
  - c. Reject it
  
13. Which is not a safe method of thawing frozen food?
  - a. Room Temperature
  - b. In a microwave if cooked immediately after
  - c. Under running water at a temperature of 70 Degrees F
  
14. Poor food safety can result in the following EXCEPT:
  - a. Foodborne Illnesses
  - b. Lower Operating Costs
  - c. Lawsuits
  
15. Potentially hazardous food that has already been cooked and cooled must be reheated to what minimum internal temperature?
  - a. 135 Degrees F
  - b. 165 Degrees F
  - c. 145 Degrees F
  
16. A swollen, reduced oxygen packaged (ROP) fish fillet is a sign of:
  - a. Chemical Contamination
  - b. Botulism
  - c. Staphylococcus
  
17. How far off the floor should food be stored?
  - a. 6 Inches or Lower
  - b. 3 Inches or Higher
  - c. 6 Inches or Higher
  
18. Due to the rapid growth of microorganisms, keep food out of this temperature range:
  - a. 41 Degrees F - 135 Degrees F
  - b. 32 Degrees F - 70 Degrees F
  - c. 70 Degrees F - 125 Degrees F

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19. Which is NOT a hazard to food safety?
  - a. Chemical
  - b. Environmental
  - c. Physical
  
20. Which does NOT decrease the effectiveness of the sanitizing solution?
  - a. Temperature
  - b. Contact Time
  - c. Brand of Sanitizer
  
21. When using the first in first out (FIFO) stock rotation method, which product is used first?
  - a. Oldest
  - b. Coldest
  - c. Newest
  
22. Salmonella is commonly found in what food?
  - a. Chicken and Eggs
  - b. Shellfish
  - c. Lettuce and Melons
  
23. In a food establishment, hand sanitizers can be used after:
  - a. Proper Hand washing
  - b. Using the Restroom
  - c. Taking out the Garbage
  
24. When washing your hands, the water should be at least:
  - a. 100 Degrees F
  - b. 110 Degrees F
  - c. 90 Degrees F
  
25. On what type of surface should garbage dumpsters be located?
  - a. Cement Pad
  - b. Grass
  - c. Gravel
  
26. What is the best way to prevent the transfer of a virus to food?
  - a. Proper Hand Washing
  - b. Correct Temperature Storage
  - c. Hot holding food to 135 Degrees F
  
27. A food handler who has a fever and sore throat can perform what job duty?
  - a. Dish Washing
  - b. Food Preparation
  - c. Clean Restrooms

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28. Hot, delivered food must arrive at the location at what minimum temperature?
- 135 Degrees F
  - 130 Degrees F
  - 145 Degrees F
29. How long is the shell stock identification tag kept on file from the harvest date?
- 30 Days
  - 7 Days
  - 90 Days
30. Which of the following is not acceptable material for a cutting board?
- Hard rubber blocks
  - Seamed hard maple
  - Unseamed and non-absorbent hard maple
31. Why should the walls of food preparation areas be light in color?
- To reduce employee eye strain
  - To make soil more visible
  - To make the room seem larger
32. If a foodservice manager follows generally accepted recommendations in equipment purchasing, which of the following would he/she accept?
- A food-storage cabinet with drawers that are not removable
  - A dishwashing machine with square corners in the wash tank
  - An automatic food slicer that can be easily disassembled
33. "Clean ability" refers to those aspects of sanitation in a foodservice facility that:
- Are constructed so as to permit effective soil removal
  - Can be scheduled for cleaning on a part-time rather than a full-time basis
  - Should be assigned to cleaning specialists
34. Why is coving at the joint where the wall and floor meet a sanitation consideration?
- Coving makes sweeping easier, thus reducing food access for insects and rodents
  - Coving reduces seepage when floors are wet-mopped
  - Coving makes equipment installation easier
35. A general-purpose wall covering that is suitable for many foodservices areas is:
- Embossed drywall
  - Ceramic tile, well grouted
  - Plaster covered with lead-based paint

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36. Which of the following is an acceptable for use on floors in food preparation areas?
- Unsealed concrete
  - Industrial carpeting
  - Quarry tile
37. Large, leg-mounted equipment in foodservice areas should always be:
- Modified for wall-mounting
  - Installed close to the floor (1 inch or less)
  - Installed high of the floor (6 inches or more)
38. The most reliable backflow prevention device consists of:
- A vacuum breaker
  - An air gap
  - A cross-connection
39. Backflow of contaminated liquids into the water supply is a sanitation hazard. The foodservice manager should be alert for possible backflow from faulty plumbing, equipment directly connected to the water supply, and:
- Leaking, overhead drain lines
  - Temporary add-ons to water outlets, such as a hose attached to a faucet
  - Excessive pressure in the water supply system
40. Lighting fixtures in food preparation areas should be well shielded mainly to:
- Prevent distracting glare
  - Protect tubes and bulbs from food splatters
  - Protect food from shattered tubes or bulbs
41. A booster heater is often required for:
- Manual chemical sanitization--to keep the water hot enough for dishes but not too hot for workers
  - Heat sanitization by machine--to maintain the hot water supply
  - Chemical sanitization by machine—to re-circulate the hot water with the chemicals
42. Lime buildup may be removed by using:
- Acid cleaning agents
  - Mildly alkaline, general-purpose detergents
  - Highly alkaline, heavy-duty detergents

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43. How often should mechanical dishwashers be cleaned?
- They should be cleaned at least once a day
  - They should be cleaned at least once a week
  - They need not be cleaned at all
44. How should cleaned and sanitized cups be stored?
- They should be stacked one inside the other
  - They should be stored inverted on a clean surface
  - They should be stored right side up for easy access
45. A high-temperature dishwashing machine used for heat sanitizing requires water in the final rinse cycle at temperatures of at least:
- 170°F
  - 180°F
  - 200°F
46. The basic procedure for manual cleaning in the kitchen calls for the sequence of:
- Washing, rinsing and sanitizing
  - Sanitizing, washing and rinsing
  - Soaking, sanitizing and scrubbing
47. Many of the surfaces in a foodservice facility are properly cleaned with:
- Wire brushes and steel wool
  - Sponge pads and coarse-grit cleanser with chlorine
  - Fiber-bristle brushes and nonabrasive cleanser
48. For each area or piece of equipment covered, the cleaning schedule should specify when it is to be cleaned, who is to clean it, and:
- The cleaning procedure to be followed
  - Who is to inspect the finished job
  - The pro-rated cost of the clean-up
49. To help in supervising the cleaning and in making sure that workers adhere to the cleaning schedule, the foodservice manager should use a:
- Point system for cleaning defects
  - Code of conduct for cleaners
  - Self-inspection program

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50. The temperature of a roast is checked to see if it has met its critical limit of 145°F for 4 minutes. This is an example of which HACCP principle?
- Verification
  - Monitoring
  - Recording keeping
51. The temperature of a pot of beef stew is checked during holding. The stew has not met the critical limit and is thrown out according to house policy. Throwing out the stew is an example of which HACCP principle?
- Monitoring
  - Hazard analysis
  - Corrective action
52. What is the second step in developing a HACCP plan?
- Identify corrective actions
  - Conduct a hazard analysis
  - Determine critical control points
53. An operation that wants to treat and package juice on site for later sale must have a:
- Crisis-management plan
  - HACCP plan
  - MSDS
54. Which is an example of when a HACCP plan is required?
- Serving smoked meat on a metal platter
  - Serving wild game with cream sauce
  - Serving lobsters from a display tank
55. If approved by the regulatory authority and company, cold food can be held without temperature control for up to \_\_\_\_\_.
- 4 hours
  - 5 hours
  - 6 hours
56. A bread tie found in a food is an example of which type of hazard?
- Chemical
  - Physical
  - Biological

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57. Which of the following is a TCS food?
- Rye bread
  - Mustard
  - Melon
58. A package of raw chicken breast are left out at room temperature. What has occurred?
- Time-temperature abuse
  - Poor personal hygiene
  - Cross-contamination
59. A food handler sneezes on a salad? What has occurred?
- Time-temperature abuse
  - Poor personal hygiene
  - Cross-contamination
60. According to the CDC, the five common causes for foodborne illnesses are failing to cook food adequately, holding food at incorrect temperatures, using contaminated equipment, practicing poor personal hygiene, and
- Reheating leftover food
  - Using single-use, disposable gloves
  - Purchasing food from unsafe sources



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### ANSWER KEY

1	<b>B</b>	11	<b>C</b>	21	<b>A</b>	31	<b>B</b>	41	<b>B</b>	51	<b>C</b>
2	<b>A</b>	12	<b>C</b>	22	<b>A</b>	32	<b>C</b>	42	<b>A</b>	52	<b>C</b>
3	<b>A</b>	13	<b>A</b>	23	<b>A</b>	33	<b>A</b>	43	<b>A</b>	53	<b>B</b>
4	<b>A</b>	14	<b>B</b>	24	<b>A</b>	34	<b>A</b>	44	<b>B</b>	54	<b>C</b>
5	<b>B</b>	15	<b>B</b>	25	<b>A</b>	35	<b>B</b>	45	<b>B</b>	55	<b>C</b>
6	<b>C</b>	16	<b>B</b>	26	<b>A</b>	36	<b>C</b>	46	<b>A</b>	56	<b>B</b>
7	<b>A</b>	17	<b>C</b>	27	<b>C</b>	37	<b>C</b>	47	<b>C</b>	57	<b>C</b>
8	<b>A</b>	18	<b>C</b>	28	<b>A</b>	38	<b>B</b>	48	<b>A</b>	58	<b>A</b>
9	<b>B</b>	19	<b>B</b>	29	<b>C</b>	39	<b>B</b>	49	<b>C</b>	59	<b>B</b>
10	<b>A</b>	20	<b>C</b>	30	<b>B</b>	40	<b>C</b>	50	<b>B</b>	60	<b>C</b>