

Practice Tests and Answer Keys

Practice Test



Name _____ Date _____

① **What is important when creating a self-inspection program?**

- A. It should mirror a regulatory inspection.
- B. It should focus on foodborne-illness complaints.
- C. It should focus on customer satisfaction surveys.
- D. It should focus on food safety violations that are easy to fix.

② **When should self-inspections be performed in an operation?**

- A. Only when food safety issues are suspected
- B. Primarily when preparing for a regulatory inspection
- C. Only after receiving a customer food safety complaint
- D. In addition to and more often than regulatory inspections

③ **Who should be *restricted* from working with or around food?**

- A. A food handler who is vomiting
- B. A food handler who has diarrhea
- C. A food handler who has jaundice
- D. A food handler with a sore throat and fever

④ **Which symptoms must be reported to the regulatory authority?**

- A. Vomiting
- B. Diarrhea
- C. Jaundice
- D. Sore throat and fever

⑤ **What is the maximum amount of time single-use gloves can be worn before they must be changed?**

- A. One hour
- B. Two hours
- C. Three hours
- D. Four hours

⑥ **Why are short fingernails required for food handlers?**

- A. They are easier to keep clean.
- B. They reduce the need to wash hands.
- C. They prevent single-use gloves from slipping off.
- D. They reduce the risk of spreading airborne pathogens.

⑦ Which is one of the Big Nine food allergens?

- A. Avocado
- B. Celery
- C. Sesame
- D. Mustard

⑧ Which is a symptom of an allergic reaction?

- A. Sweating
- B. Wheezing
- C. Vomiting
- D. Jaundice

⑨ Which situation would result in cross-contact?

- A. Storing raw beef above ready-to-eat food
- B. Cooking chicken and shrimp in the same fryer
- C. Using the same cutting board for raw chicken and lettuce
- D. Tempering chicken and then ground beef with the same thermometer

⑩ What must be included on the label of a restaurant's signature BBQ sauce sold to the public?

- A. pH of the sauce
- B. Instructions for use
- C. Nutritional information
- D. Source of each major food allergen

⑪ What is required to be an approved supplier?

- A. They use tamper-evident packaging.
- B. They have a clean and modern facility.
- C. They offer traceability for all ingredients.
- D. They meet all applicable local, state, and federal laws.

⑫ At what temperature must most cold TCS food be received?

- A. 41°F (5°C) or lower
- B. 45°F (7°C) or lower
- C. 50°F (10°C) or lower
- D. 55°F (13°C) or lower

⑬ What discard date should be placed on a label of beef chili prepared on October 1?

- A. October 1
- B. October 3
- C. October 7
- D. October 8

14 These foods must be stored in the same cooler. In which top-to-bottom order should they be stored to prevent cross-contamination?

- A. Salad greens; raw beef roast; raw salmon; raw chicken; raw ground beef
- B. Salad greens; raw salmon; raw beef roast; raw ground beef; raw chicken
- C. Salad greens; raw ground beef; raw salmon; raw beef roast; raw chicken
- D. Salad greens; raw salmon; raw ground beef; raw beef roast; raw chicken

15 Which food is in the temperature danger zone?

- A. Soup held in a hot-holding unit at 136°F (58°C)
- B. Meat loaf stored in a cooler at 38°F (3°C)
- C. Raw chicken delivered at 40°F (4°C)
- D. Cooked rice at 72°F (22°C) and left out for two hours

16 Which food was thawed correctly?

- A. Salmon thawed on a prep table
- B. Turkey thawed in a cooler at 38°F (3°C)
- C. Shrimp thawed in a sink full of water at 70°F (21°C)
- D. Steaks thawed in a microwave and then placed in a cooler until needed

17 Which food must be cooked to a minimum internal temperature of 155°F (68°C) for 17 seconds?

- A. Blackened catfish
- B. Cheeseburger
- C. New York strip steak
- D. Stuffed pasta

18 Which food must be cooked to a minimum internal temperature of 165°F (74°C) for 15 seconds?

- A. Lamb chops
- B. Ostrich steak
- C. Oyster stuffing
- D. Buffalo burger

19 What minimum internal temperature must rice be cooked to?

- A. 135°F (57°C)
- B. 145°F (63°C) for 15 seconds
- C. 155°F (68°C) for 17 seconds
- D. 165°F (74°C) for 15 seconds

20 Chicken breasts will be partially cooked, cooled, and then finished as they are ordered. What is the maximum amount of time allowed for the initial cooking step?

- A. 15 minutes
- B. 30 minutes
- C. 60 minutes
- D. 90 minutes

21 Which food was cooled correctly?

- A. Clam chowder cooled from 135°F to 70°F (57°C to 21°C) in one hour and then from 70°F to 41°F (21°C to 5°C) in six hours
- B. Chili cooled from 135°F to 70°F (57°C to 21°C) in two hours and then from 70°F to 41°F (21°C to 5°C) in four hours
- C. Jambalaya cooled from 135°F to 70°F (57°C to 21°C) in three hours and then from 70°F to 41°F (21°C to 5°C) in two hours
- D. Macaroni and cheese cooled from 135°F to 70°F (57°C to 21°C) in four hours and then from 70°F to 41°F (21°C to 5°C) in two hours

22 Which is an acceptable method for cooling hot food?

- A. Placing the food directly in a cooler
- B. Placing the food in an ice-water bath
- C. Leaving the food at room temperature
- D. Rinsing the food with cold water

23 To what temperature must TCS food be reheated for hot holding?

- A. 135°F (57°C) within two hours
- B. 145°F (63°C) for 15 seconds within two hours
- C. 155°F (68°C) for 17 seconds within two hours
- D. 165°F (74°C) for 15 seconds within two hours

24 Which food is being held safely?

- A. Minestrone soup held at 125°F (52°C)
- B. Chili held at 136°F (58°C)
- C. Potato salad held at 70°F (21°C)
- D. Cut melon held at 65°F (18°C)

25 What is the minimum amount of time that food temperatures must be checked when holding food?

- A. At least hourly
- B. At least every two hours
- C. At least every three hours
- D. At least every four hours

26 What is required in jurisdictions that permit the refilling of containers returned by a customer?

- A. The container must be a single-service container.
- B. The container must be cleaned and sanitized by the food handler.
- C. The container must be visually inspected by the customer.
- D. The container must be verified by the FDA.

27 Which foods cannot be re-served to another customer?

- A. Bread rolls
- B. Bottle of ketchup
- C. Condiment packets
- D. Unopened cracker packages

28 What factors influence the effectiveness of a sanitizer?

- A. Color, odor, packaging date, and brand
- B. Type of surface, lighting, air temperature, and humidity
- C. Storage temperature, expiration date, dilution method, and type
- D. Concentration, water temperature, contact time, water hardness, and pH

29 An employee needed to clean and sanitize a prep table. They removed food from the surface, washed the surface with soapy water, rinsed the surface with clean water, sanitized the surface with a sanitizing solution, and dried the surface with a paper towel. What mistake did the employee make?

- A. They washed the surface with soapy water.
- B. They rinsed the surface with clean water.
- C. They dried the surface with a paper towel.
- D. They sanitized the surface with sanitizer solution.

30 What is the difference between a sanitizer and a disinfectant?

- A. A sanitizer is stronger.
- B. A sanitizer is best reserved for cleaning bodily fluid spills.
- C. A disinfectant reduces pathogens to safe levels.
- D. A disinfectant inactivates or eliminates pathogens.

31 Chemicals *must* be stored

- A. in their original containers.
- B. in a locked cabinet at all times.
- C. in a secure location when not in use.
- D. above food, equipment, utensils, and linens.

32 What must be done before starting a new construction or remodeling project in a food establishment?

- A. A zoning request must be obtained.
- B. A plan must be submitted to the regulatory authority.
- C. A preliminary inspection must be conducted by the fire department.
- D. A food safety audit must be conducted by the regulatory authority.

33 To be effective, a food safety management system relies on the establishment of food safety policies and procedures, employee training on them, and

- A. modeling to ensure employees remember them.
- B. monitoring to ensure employees are following them.
- C. auditing to ensure there are no food safety violations.
- D. verification to ensure the program is working as intended.

34 An employee drops a running hose into a mop bucket to fill it up. Why is this a bad practice?

- A. The employee has created backflow.
- B. The employee has created an air gap.
- C. The employee has created a backsiphonage.
- D. The employee has created a cross-connection.

35 Which situation is considered an imminent health hazard?

- A. A pest sighting near the back door of a facility
- B. A dishwasher leaking water onto a kitchen floor
- C. A sewage backup that contaminates food in dry storage
- D. A power failure that shuts off power to walk-in coolers for one hour

36 Who should apply pesticides in an operation?

- A. The manager
- B. Janitorial staff
- C. A regulatory agency
- D. A pest control operator

37 How should animals on the premises be handled?

- A. Do not intervene.
- B. Prevent them from entering.
- C. Allow all animals on the premises.
- D. Check with your local regulatory authority.

38 A shipment of oysters has arrived at an establishment. How long must the accompanying shellstock tags be kept on file?

- A. 7 days
- B. 30 days
- C. 60 days
- D. 90 days

39 Sewage has backed up from one of the drains in an establishment. What should a manager do next?

- A. Call a plumber.
- B. Close the establishment.
- C. Call the regulatory authority.
- D. Determine if the hazard will affect food safety.

40 What should be done with a food item that has been recalled?

- A. FIFO the item.
- B. Discount the item.
- C. Use the item immediately.
- D. Remove the item from inventory and label it.