

Practice Tests and Answer Keys

Practice Test



Name _____ Date _____

Circle the best answer to each question below. Be sure to answer all 40 questions.

① **Why are infants and young children at higher risk for getting a foodborne illness?**

- A They do not have strong appetites.
- B They do not receive enough nutrition.
- C They are more likely to suffer allergic reactions.
- D They have not yet built up their immune systems.

② **Which bacteria is commonly linked with cooked rice dishes?**

- A *Shigella* spp.
- B *Salmonella* spp.
- C *Bacillus cereus*
- D *Vibrio vulnificus*

③ **Scombroid poisoning can be prevented by**

- A purchasing fish from approved, reputable suppliers.
- B cooking fish to the right internal temperature.
- C making sure foodhandlers wash their hands.
- D preventing cross-contamination.

④ **Which is a TCS food?**

- A Saltines
- B Bananas
- C Sprouts
- D Coffee

⑤ **Which is a biological contaminant?**

- A Bones in a chicken fillet
- B Ciguatera toxin in a red snapper
- C Metal shavings in a can of peaches
- D Tomato juice served in a pewter pitcher

⑥ **Jaundice is a symptom of which foodborne illness?**

- A Cryptosporidiosis
- B Hepatitis A
- C Hemorrhagic colitis
- D Norovirus

- ⑦ **As part of handwashing, foodhandlers must scrub their hands and arms for**
- A 5 to 10 seconds.
 - B 10 to 15 seconds.
 - C 15 to 20 seconds.
 - D 20 to 25 seconds.
- ⑧ **What should a manager of a quick-service operation do if a foodhandler reports having a sore throat and a fever?**
- A Exclude the foodhandler from the operation.
 - B Report the illness to the local regulatory authority.
 - C Talk with the foodhandler's medical practitioner.
 - D Restrict the foodhandler from working with food.
- ⑨ **To work with food, a foodhandler with a hand wound must**
- A bandage the wound and wear a single-use glove.
 - B bandage the wound and limit contact with food.
 - C wash hands and bandage the wound.
 - D apply ointment and a bandage.
- ⑩ **Which piece of jewelry is a foodhandler allowed to wear?**
- A Diamond ring
 - B Medical bracelet
 - C Plain-band ring
 - D Leather-band watch
- ⑪ **Foodhandlers should wash their hands before and after**
- A taking out garbage.
 - B touching clothing or aprons.
 - C handling raw meat, poultry, or seafood.
 - D using chemicals that might affect food safety.
- ⑫ **A foodhandler who spends an entire shift forming hamburger patties should change gloves**
- A after 1 hour, because the gloves may quickly attract a build-up of pathogens.
 - B every 4 hours during continual use, and more often as needed.
 - C at the end of the shift, when working on a single task.
 - D every 6 hours, to avoid wasting gloves.
- ⑬ **How should the temperature of a shipment of sour cream be taken when it arrives at an operation?**
- A Place a hand on a container to see if it is cool to the touch.
 - B Hold an infrared thermometer as close as possible to a container.
 - C Place the thermometer stem between shipping boxes for a reading.
 - D Remove the lid of a container and put the thermometer stem into the sour cream.

14 For which condition should you reject a shipment of fresh chicken?

- A No USDA or state department of agriculture inspection stamp
- B Shellstock identification tags not attached to the container
- C Firm flesh that springs back when touched
- D Receiving temperature of 40°F (4°C)

15 Which item is stored correctly in the cooler?

- A Sliced pineapple stored below raw steaks
- B Raw ground pork stored below raw poultry
- C Macaroni salad stored above raw salmon
- D Raw poultry stored above raw pork roast

16 Cut melons should be stored at what internal temperature?

- A 41°F (5°C) or lower
- B 45°F (7°C) or lower
- C 51°F (10°C) or lower
- D 55°F (13°C) or lower

17 All ready-to-eat TCS food that will be stored for longer than _____ hours must be labeled.

- A 12
- B 24
- C 36
- D 48

18 What is the purpose of Material Safety Data Sheets?

- A Inform staff of safe use and hazards associated with chemicals used in the operation
- B Provide information on potentially dangerous machinery used in the kitchen
- C Monitor the quantity of cleaning materials used on each shift
- D Inform customers about the risks of TCS food

19 What is the minimum internal cooking temperature for seafood?

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

20 Leftover chili to be put in hot-holding must be reheated to

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

- 21 Food must be cooled from 135°F (57°C) to _____ within 2 hours.
- A 80°F (27°C)
 - B 70°F (21°C)
 - C 45°F (7°C)
 - D 41°F (5°C)
- 22 Food should NEVER be thawed
- A in a cooler.
 - B in a microwave.
 - C as part of cooking.
 - D at room temperature.
- 23 A stockpot of soup that needs to cool should be placed
- A in the walk-in freezer.
 - B in the walk-in cooler.
 - C in an ice-water bath.
 - D on a food-prep table.
- 24 What type of container should be used to transport TCS food from the place of preparation to the place of service?
- A Flexible
 - B Oversized
 - C Reflective
 - D Insulated
- 25 How long can refrigerated food that is prepped on-site be stored in a cooler?
- A 9 days
 - B 7 days
 - C 5 days
 - D 3 days
- 26 Where should pesticides be stored?
- A Above workstations in the food-prep area
 - B In a secure storage area away from food
 - C On the bottom shelf of the dry-storage area
 - D In a bin or a box under the sink
- 27 What is the only certain way to prevent backflow?
- A Air gap
 - B Floor drain
 - C Vacuum breaker
 - D Cross-connection

28 **A backup of raw sewage has occurred in the kitchen. What should happen next?**

- A Check for a pest infestation.
- B Switch to single-use service items.
- C Close the affected area and clean it.
- D Serve only food made before the backup.

29 **What is coving?**

- A Curved, sealed edge between a floor and a wall
- B Type of nonporous, resilient flooring
- C Backflow prevention device
- D Unit of lighting

30 **The first step in cleaning and sanitizing items in a three-compartment sink is**

- A air-drying items.
- B washing items in detergent.
- C immersing items in sanitizer.
- D rinsing, scraping, or soaking items.

31 **What is the definition of sanitizing?**

- A Washing a surface to a clean level
- B Using a cloth on a surface until it is clean
- C Reducing the pathogens on a surface to safe levels
- D Removing the amount of soil on a surface to safe levels

32 **If a food-contact surface is in constant use, it should be cleaned and sanitized every**

- A 2 hours.
- B 4 hours.
- C 6 hours.
- D 8 hours.

33 **What is the third step in cleaning and sanitizing a cutting board?**

- A Sanitizing
- B Air-drying
- C Rinsing
- D Washing

34 **Which probe should be used to check the temperature of a pork roast?**

- A Air
- B Surface
- C Immersion
- D Penetration

35 **To prevent cross-contact,**

- A use only food-grade equipment.
- B clean and sanitize utensils before each use.
- C store ready-to-eat food and raw food separately.
- D purchase food only from approved, reputable suppliers.

36 **Wheezing and hives are symptoms of**

- A allergies.
- B Norovirus.
- C botulism.
- D hepatitis A.

37 **Which organization makes recommendations for food safety regulation of the foodservice industry?**

- A State regulatory authority
- B Food and Drug Administration
- C U.S. Department of Agriculture
- D Centers for Disease Control and Prevention

38 **For which reason could an inspector close an operation?**

- A Customer calling about a foodborne illness
- B Infestation of cockroaches or mice
- C Dry-storage area kept at 80°F (27°C)
- D Foodhandlers not wearing hats

39 **Taking experienced staff away from their tasks is a disadvantage of which training method?**

- A Classroom training
- B Information searches
- C On-the-job training
- D Guided discussions

40 **Which training method relies on volunteers acting out a script?**

- A Demonstration
- B Jigsaw design
- C Role-play
- D Games