

Practice Tests and Answer Keys

Practice Test



Name _____ Date _____

① Which group of individuals has a higher risk of foodborne illness?

- A Teenagers
- B Elderly people
- C Women
- D Vegetarians

② Parasites are commonly associated with

- A seafood.
- B eggs.
- C potatoes.
- D ready-to-eat food.

③ Ciguatera toxin is commonly found in

- A amberjack.
- B pollock.
- C tuna.
- D cod.

④ Which is a TCS food?

- A Saltines
- B Bananas
- C Baked potato
- D Coffee

⑤ What type of toxin is ciguatera toxin?

- A Biological
- B Physical
- C Bacterial
- D Microbial

⑥ What should foodservice operators do to prevent the spread of hepatitis A?

- A Cook food to minimum internal temperatures
- B Freeze fish for 36 hours before serving
- C Exclude staff with jaundice from the operation
- D Purchase mushrooms from approved, reputable suppliers

⑦ **To wash hands correctly, a food handler must first**

- A apply soap.
- B wet hands and arms.
- C scrub hands and arms vigorously.
- D use a single-use paper towel to dry hands.

⑧ **What should foodservice operators do to prevent customer illness from *Shigella* spp.?**

- A Freeze food at temperatures below 0°
- B Exclude food handlers diagnosed with jaundice
- C Purchase shellfish from approved suppliers
- D Control flies inside and outside the operation

⑨ **What must a food handler with a hand wound do to safely work with food?**

- A Bandage the wound with an impermeable cover and wear a single-use glove
- B Bandage the wound and avoid contact with food for the rest of the shift
- C Wash the wound and wear a single-use glove
- D Apply iodine solution and a permeable bandage

⑩ **What item is considered acceptable work attire for a food handler?**

- A False eyelashes
- B Nail polish
- C Plain-band ring
- D Antimicrobial plastic watch band

⑪ **What task requires food handlers to wash their hands before and after doing it?**

- 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 **Which action requires a food handler to change gloves?**

- A The food handler is working with raw seafood at temperatures above 41°F (5°C)
- B The food handler is prepping raw chicken on a yellow cutting board
- C The food handler has been working with raw ground beef for an hour
- D The food handler is wearing gloves that have been torn

⑬ **How should the temperature of a shipment of cottage cheese be taken when it arrives at an operation?**

- A Use an air probe to check the temperature of the delivery truck
- B Hold an infrared thermometer to the outside of the case or carton
- C Place the thermometer stem between shipping boxes for a reading
- D Place the thermometer stem into an opened container

14 **When should a shipment of fresh chicken be rejected?**

- A The flesh of the chicken appears moist.
- B Shellstock identification tags are not attached to the container.
- C The flesh of the chicken is firm and springs back when touched.
- D The receiving temperature is 50°F (10°C).

15 **Where should ground fish be stored in a cooler?**

- A Above shellfish
- B Below ground poultry
- C Above ready-to-eat food
- D Below pork roasts

16 **What is the maximum number of days that ready-to-eat food prepared on-site can be stored if held at 41°F (5°C)?**

- A 3 days
- B 5 days
- C 7 days
- D 10 days

17 **In top-to-bottom order, how should a fresh beef roast, fresh halibut, lettuce, and a pan of ground chicken be stored in a cooler?**

- A Lettuce, fresh beef roast, ground chicken, fresh halibut
- B Lettuce, fresh halibut, fresh beef roast, ground chicken
- C Fresh halibut, lettuce, ground chicken, fresh beef roast
- D Fresh halibut, fresh beef roast, ground chicken, lettuce

18 **What organization requires Material Safety Data Sheets?**

- A Food and Drug Administration
- B Occupational Safety and Health Administration
- C Environmental Protection Agency
- D National Restaurant Association

19 **What is the minimum internal cooking temperature for rice that is hot-held for service?**

- A 165°F (74°C)
- B 155°F (68°C)
- C 145°F (63°C)
- D 135°F (57°C)

20 **What food item does the Food and Drug Administration advise against offering on a children's menu?**

- A Rare cheeseburgers
- B Egg salad
- C Peanut butter and jelly sandwiches
- D Fried shrimp

21 TCS food reheated for hot-holding must reach what temperature?

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

22 What method should never be used to thaw food?

- A Place the item in a cooler
- B Place the item on a prep counter
- C Microwave the item
- D Cook the item

23 Food that is partially cooked and then finished just before service must be heated to what temperature?

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

24 Food held at 41°F (5°C) or lower before being removed from refrigeration can be held without temperature control for up to how many hours?

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

25 Hot TCS food can be held without temperature control for a maximum of

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

26 Which food may be re-served to customers?

- A Unused, uncovered condiments
- B Uneaten bread
- C Unopened pre-packaged food
- D Unused whole fruit garnish

27 What is the purpose of setting critical limits in a HACCP plan?

- A To identify potential hazards
- B To identify where hazards can be eliminated
- C To reduce hazards to safe levels
- D To determine if the HACCP plan is working

- 28 **What is the minimum water temperature required when using hot water to sanitize objects?**
- A 171°F (77°C)
 - B 173°F (78°C)
 - C 176°F (80°C)
 - D 179°F (81°C)
- 29 **What HACCP principle is being practiced when food handlers rewash melons that have surface dirt?**
- A Monitoring
 - B Corrective action
 - C Critical limit
 - D Critical control point
- 30 **What is the final step in cleaning and sanitizing a prep table?**
- A Sanitizing the surface
 - B Allowing the surface to air-dry
 - C Washing the surface
 - D Rinsing the surface
- 31 **What is the minimum time an iodine sanitizer solution must be in contact with the object being sanitized?**
- A 15 seconds
 - B 30 seconds
 - C 45 seconds
 - D 60 seconds
- 32 **If a food-contact surface is in constant use, how often should it be cleaned and sanitized?**
- A Every 2 hours
 - B Every 4 hours
 - C Every 6 hours
 - D Every 8 hours
- 33 **What is the third step in cleaning and sanitizing items in a three-compartment sink?**
- A Sanitizing
 - B Air-drying
 - C Rinsing
 - D Washing
- 34 **What type of thermocouple probe should be used to check the internal temperature of a beef roast?**
- A Air
 - B Surface
 - C Immersion
 - D Penetration

35 **What food safety practice can prevent cross-contact?**

- A Using only food-grade equipment
- B Washing, rinsing, and sanitizing utensils before each use
- C Keeping food frozen until use
- D Purchasing food from approved, reputable suppliers

36 **What is the most likely cause of wheezing and hives?**

- A Food allergies
- B Norovirus
- C *Shigella* spp.
- D Hepatitis A

37 **What is a basic characteristic of a virus?**

- A Destroyed by cooking
- B Grows in food
- C Requires a living host to grow
- D Commonly found in cattle intestines

38 **Where should staff members eat, drink, smoke, or chew gum?**

- A Where customers eat
- B In dishwashing areas
- C Outside the kitchen door
- D In designated areas

39 **When can a food handler with a sore throat and a fever return to work with or around food?**

- A The fever is gone for 24 hours.
- B The sore throat is gone.
- C A written medical release is provided.
- D No symptoms are experienced for 24 hours.

40 **What should a foodservice operator do when responding to a foodborne-illness outbreak?**

- A Notify the media
- B Segregate the product
- C Close the operation for the day
- D Ask customers for proof of their symptoms