



### Review

#### What is a foodborne-illness outbreak?

- A. When two or more food handlers contaminate multiple food items
- B. When an operation serves contaminated food to two or more people
- C. When two or more people report the same illness from eating the same food
- D. When the CDC receives information on two or more people with the same illness

1-1

### Review

#### Which is a ready-to-eat food?

- A. Uncooked rice
- B. Raw deboned chicken
- C. Sea salt
- D. Unwashed green beans

1-2

### Review

#### Why are preschool-age children at a higher risk for foodborne illnesses?

- A. They have not built up strong immune systems.
- B. They are more likely to spend time in a hospital.
- C. They are more likely to suffer allergic reactions.
- D. Their appetites have increased since birth.

1-3

### Review

#### Which is a TCS food?

- A. Bread
- B. Flour
- C. Sprouts
- D. Strawberries

1-4

## Review

**Which is a common risk factor for foodborne illness?**

- A. Reheating leftover food
- B. Serving ready-to-eat food
- C. Using single-use, disposable gloves
- D. Purchasing food from unsafe sources

1-5

## Review

**Raw chicken breasts are left out at room temperature on a prep table. What is the risk that could cause a foodborne illness?**

- A. Cross-contamination
- B. Poor personal hygiene
- C. Time-temperature abuse
- D. Poor cleaning and sanitizing

1-6

## Review

**What is TCS food?**

- A. Food requiring thermometer checks for security
- B. Food requiring trustworthy conditions for service
- C. Food requiring training commitments for standards
- D. Food requiring time and temperature control for safety

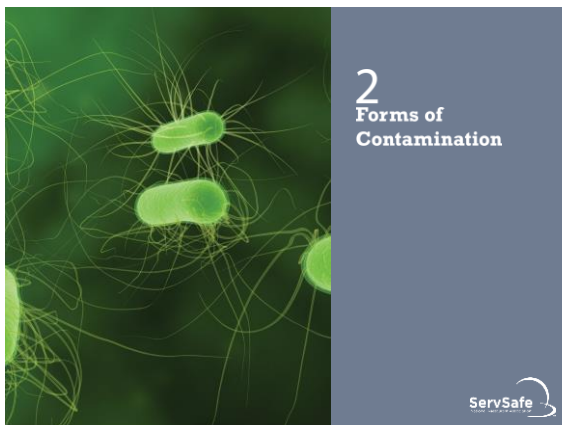
1-7

## Review

**Which government agency is responsible for regulating and inspecting meat, poultry, and eggs?**

- A. Food and Drug Administration (FDA)
- B. U.S. Department of Agriculture (USDA)
- C. The Centers for Disease Control and Prevention (CDC)
- D. The Public Health Service (PHS)

1-8



## Review

**What are the most common symptoms of a foodborne illness?**

- A. Diarrhea, vomiting, fever, nausea, abdominal cramps, and dizziness
- B. Diarrhea, vomiting, fever, nausea, abdominal cramps, and headache
- C. Diarrhea, vomiting, fever, nausea, abdominal cramps, and jaundice
- D. Diarrhea, vomiting, fever, nausea, abdominal cramps, and tiredness

2-1

## Review

**How does most contamination of food happen?**

- A. Through contaminated water
- B. When contaminants are airborne
- C. When people cause the contamination
- D. Through the use of contaminated animal products

2-2

## Review

**What is the most important way to prevent a foodborne illness from bacteria?**

- A. Control time and temperature.
- B. Prevent cross-contamination.
- C. Practice good personal hygiene.
- D. Practice good cleaning and sanitizing.

2-3

## Review

**What is the most important way to prevent a foodborne illness from viruses?**

- A. Control time and temperature.
- B. Prevent cross-contamination.
- C. Practice good personal hygiene.
- D. Practice good cleaning and sanitizing.

2-4

## Review

**Parasites are commonly linked with what type of food?**

- A. Rice
- B. Poultry
- C. Seafood
- D. Canned food

2-5

## Review

**A guest had a reversal of hot and cold sensations after eating seafood. What most likely caused the illness?**

- A. Parasites
- B. Allergic reaction
- C. Biological toxins
- D. Chemical contamination

2-6

## Review

**How should chemicals be stored to prevent chemical contamination?**

- A. Away from prep areas
- B. On the floor between uses
- C. On the work surface of prep tables
- D. With food supplies below prep tables

2-7

## Review

**To prevent the deliberate contamination of food, a manager should know**

- A. when to register with the EPA.
- B. how to fill out an incident report.
- C. where to find Safety Data Sheets in the operation.
- D. whom to contact about suspicious activity.

2-8

## Review

**What should food handlers do to prevent food allergens from being transferred to food?**

- A. Use clean and sanitized utensils when prepping the order.
- B. Cook food to the appropriate minimum internal temperature.
- C. Store cold food at 41°F (5°C) or lower.
- D. Label chemical containers correctly.

2-9

## Review

**What step should be taken if a manager suspects a foodborne-illness outbreak?**

- A. Reheat the suspected product to safe temperatures.
- B. Provide as little information as possible to the regulatory authority.
- C. Deny that the operation has anything to do with the foodborne-illness outbreak.
- D. Set aside the suspected product and label it with "do not use" and "do not discard."

2-10



## Review

**A food handler who has just bused tables must do what before handling food?**

- A. Change apron
- B. Wash hands
- C. Put disposable gloves back on
- D. Wipe hands on a cloth towel

3-1

## Review

**As part of handwashing, food handlers must scrub their hands and arms for at least**

- A. 3 seconds.
- B. 5 seconds.
- C. 10 seconds.
- D. 20 seconds.

3-2

## Review

**To work with food, a food handler with an infected hand wound must**

- A. cover the wound with an impermeable cover and wear a single-use glove.
- B. cover the wound with an impermeable cover and limit contact with food.
- C. wash hands and bandage the wound with an impermeable cover.
- D. apply ointment and bandage the wound with an impermeable cover.

3-3

## Review

**How should food handlers keep their fingernails?**

- A. Short and unpolished
- B. Long and unpolished
- C. Long and painted with nail polish
- D. Short and painted with nail polish

3-4

## Review

**Which piece of jewelry is a food handler allowed to wear?**

- A. Diamond ring
- B. Leather-band watch
- C. Medical bracelet
- D. Plain-band ring

3-5

## Review

**What must food handlers do after touching their hair, face, or body?**

- A. Wash their hands
- B. Rinse their gloves
- C. Change their aprons
- D. Use a hand antiseptic

3-6

## Review

**Where should personal items, like a coat, be stored in the operation?**

- A. On a shelf, above food
- B. On a shelf, below food
- C. In a designated area, away from food.
- D. In a kitchen, away from moving equipment.

3-7

## Review

**After handling raw meat and before handling produce, what should food handlers do with their gloves?**

- A. Clean and sanitize them.
- B. Continue working with them.
- C. Set them aside if working with meat again later.
- D. Wash hands and change them.

3-8

## Review

**After prepping food, what must food handlers do before using the restroom?**

- A. Take off their aprons
- B. Change their gloves
- C. Take off their hats
- D. Wash their hands

3-9

## Review

**What action should a manager take when a food handler reports having diarrhea and being diagnosed with a foodborne illness caused by *Shigella* spp.?**

- A. Keep the food handler away from duties that involve food.
- B. Exclude the food handler from the operation.
- C. Make sure the food handler is supplied with disposable gloves.
- D. Make sure the food handler washes hands often.

3-10



## 4

### The Flow of Food: An Introduction

ServSafe  
FOOD SAFETY AND HYGIENE

## Review

**Using one set of cutting boards for raw poultry and another set of cutting boards for ready-to-eat food reduces the risk of**

- A. cross-contamination.
- B. time-temperature abuse.
- C. physical contamination.
- D. toxic-metal poisoning.

4-1

## Review

**Pathogens are likely to grow well in a meat stew that is**

- A. below freezing temperature.
- B. at refrigeration temperatures.
- C. between 41°F and 135°F (5°C and 57°C).
- D. cooked to the correct internal temperature.

4-2

## Review

**What is the calibration nut on a bimetallic stemmed thermometer used for?**

- A. Keep it accurate
- B. Mark its sensing area
- C. Measure air temperature
- D. Measure temperatures through glass

4-3

## Review

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

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

4-4

## Review

**What do time-temperature indicators do?**

- A. Measure temperature through a probe with a sensor at the end
- B. Measure the length of time that food should be cooked
- C. Show if food has been cross-contaminated during preparation
- D. Show if food has been time-temperature abused during shipment

4-5

## Review

**When using the ice-point technique to calibrate a thermometer, to what temperature should the thermometer be adjusted?**

- A. 0°F (-18°C)
- B. 32°F (0°C)
- C. 41°F (5°C)
- D. 212°F (100°C)

4-6



## 5 The Flow of Food: Purchasing, Receiving, and Storage



## Review

**What must a manager do with a recalled food item in the operation?**

- A. Combine the item with non-recalled items during preparation.
- B. Record the names of customers who purchase the item.
- C. Store the recalled item separately from other food.
- D. Sell all recalled items within 24 hours.

5-1

## Review

**Large ice crystals in a case of frozen food are evidence that the product may have been**

- A. received at 6°F to 10°F (-14°C to -12°C).
- B. stored at 6°F to 10°F (-14°C to -12°C).
- C. thawed and refrozen.
- D. shipped correctly.

5-2

## Review

**What factor is most important when choosing an approved food supplier?**

- A. It has a HACCP program or other food safety system.
- B. It has documented manufacturing and packing practices.
- C. Its warehouse is close to the operation, reducing shipping time.
- D. It has been inspected and complies with local, state, and federal laws.

5-3

## Review

**What are the packaging criteria for accepting nonfood items?**

- A. Soiled but intact
- B. Clean and no more than 2 tears or punctures
- C. Soiled and no more than 2 tears or punctures
- D. Intact, clean, and protected from contamination

5-4

## Review

**Supplies should be stored away from the walls and at least \_\_\_\_\_ off the floor.**

- A. 2 inches (5 centimeters)
- B. 4 inches (10 centimeters)
- C. 5 inches (13 centimeters)
- D. 6 inches (15 centimeters)

5-5

## Review

**Ready-to-eat TCS food must be date marked if it will be stored for longer than**

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

5-6

## Review

**Which item is stored correctly in the cooler?**

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

5-7

## Review

**A food item that is received with an expired use-by date should be**

- A. rejected.
- B. used immediately.
- C. accepted but labeled differently.
- D. accepted but kept separate from other items.

5-8



## Review

**What is the maximum amount of time that ready-to-eat TCS food can be stored in a cooler at 41°F (5°C) before it must be sold, served, or thrown out?**

- A. 2 days
- B. 5 days
- C. 7 days
- D. 9 days

5-9

## Review

**At what internal temperature should cold TCS food be received?**

- 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

5-10



## Review

**A variance from the local regulatory authority is needed for**

- A. preserving food by smoking it.
- B. developing a crisis-management plan.
- C. using TCS leftovers to make salads.
- D. using ice to cool food.

6-1

## Review

**What is one way that food should NEVER be thawed?**

- A. In a microwave
- B. At room temperature
- C. In a cooler
- D. As part of the cooking process

6-2

## Review

**What food item does the FDA advise against offering on a children's menu?**

- A. Rare cheeseburgers
- B. Cheese pizza
- C. Peanut butter and jelly sandwiches
- D. Fried shrimp

6-3

## Review

**When checking the internal temperature of food, where should the thermometer be inserted?**

- A. In the thinnest part of the food
- B. In the thickest part of the food
- C. On the bottom of the food
- D. On the top of the food

6-4

## Review

**What is the required minimum internal cooking temperature for a chicken breast?**

- A. 135°F (57°C) for 4 minutes
- B. 145°F (63°C) for 4 minutes
- C. 155°F (68°C) for 15 seconds
- D. 165°F (74°C) for <1 second

6-5

## Review

**What is the required minimum internal cooking temperature for ground beef?**

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

6-6

## Review

**What must you do immediately after thawing food in a microwave?**

- A. Hold it.
- B. Cook it.
- C. Cool it.
- D. Freeze it.

6-7

## Review

**A consumer advisory should be provided for menu items that contain TCS food that**

- A. is very spicy.
- B. contains gluten.
- C. is raw or undercooked.
- D. is made with a non-big-eight allergen.

6-8

## Review

**Food must be cooled from 135°F (57°C) to \_\_\_\_\_ within two hours.**

- A. 80°F (27°C)
- B. 45°F (7°C)
- C. 70°F (21°C)
- D. 41°F (5°C)

6-9

## Review

**When reheating turkey chili for hot-holding, what is the minimum temperature that the chili must reach?**

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

6-10



# 7

The Flow of Food:  
Service



## Review

**What is the minimum temperature that must be maintained when holding hot soup for service?**

- A. 100°F (38°C)
- B. 120°F (49°C)
- C. 135°F (57°C)
- D. 155°F (68°C)

7-1

## Review

**What is the maximum allowable internal temperature when cold-holding food?**

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

7-2

## Review

**A catering employee removed a 135°F (57°C) tray of lasagna from hot-holding for service in a hotel conference room at 11:00 a.m. By what time must the lasagna be thrown out?**

- A. 12:00 p.m.
- B. 2:00 p.m.
- C. 3:00 p.m.
- D. 4:00 p.m.

7-3

## Review

**Which food item may be handled with bare hands?**

- A. Sliced cheese for sandwiches
- B. Boiled egg slices for salad
- C. Chopped carrots for stew
- D. Parsley for garnish

7-4

## Review

**Which part of a bowl should a food handler avoid touching when serving customers?**

- A. Inside
- B. Outside
- C. Bottom
- D. Edge

7-5

## Review

**Which item may be re-served to another customer?**

- A. A partially used cup of salsa
- B. Unopened condiment packets
- C. Uneaten bread from a bread basket
- D. An uneaten pickle used as a plate garnish

7-6

## Review

**Which action could contaminate food at a self-service area?**

- A. Keeping hot TCS food at 135°F (57°C)
- B. Allowing customers to reuse plates
- C. Labeling all containers and handles
- D. Taking food temperatures every hour

7-7

## Review

**Food for off-site service should be labeled with reheating and service instructions and a(n)**

- A. list of ingredients.
- B. use-by date and time.
- C. date of preparation.
- D. inspection stamp.

7-8



**8**  
Food Safety  
Management  
Systems

ServSafe

## Review

**What is the primary purpose of a food safety management system?**

- A. Keep all areas of the facility clean and pest-free.
- B. Lock-out and tag-out faulty equipment within the facility.
- C. Prevent foodborne illness by controlling risks and hazards.
- D. Maintain correct purchasing and receiving records for auditors.

8-1

## Review

**What is a manager's responsibility to actively control risk factors for foodborne illnesses called?**

- A. Active managerial control
- B. Food safety management
- C. Quality control and assurance
- D. Hazard analysis critical control point (HACCP)

8-2

## Review

**A manager asks a dish washer to rewash dishes after determining that the sanitizing rinse was not properly made. This is an example of which step in active managerial control?**

- A. Identifying risks
- B. Monitoring
- C. Corrective action
- D. Re-evaluation

8-3

## Review

**A manager walks around the kitchen every hour to answer questions and to see if staff members are following procedures. This is an example of which step in active managerial control?**

- A. Management oversight
- B. Corrective action
- C. Re-evaluation
- D. Identify risks

8-4

## Review

**One way for managers to demonstrate a knowledge of food safety is to**

- A. conduct self-inspections.
- B. take cooking temperatures.
- C. monitor employee behaviors.
- D. become certified in food safety.

8-5



## Review

**The water provided to a handwashing sink must be**

- A. hot water only.
- B. cold water only.
- C. drinkable water only.
- D. fluoridated water only.

9-1

## Review

**What food safety features are the most important to look for when selecting flooring, wall, and ceiling materials?**

- A. Absorbent and durable
- B. Hard and durable
- C. Porous and durable
- D. Smooth and durable

9-2

## Review

**A handwashing station should have soap, hot and cold water, signage, a way to dry hands, and**

- A. gloves.
- B. a timer.
- C. a garbage container.
- D. a clock with a second hand.

9-3

## Review

**Which part of a sink prevents backflow of dirty water?**

- A. The air gap
- B. The tap valves
- C. The floor grate
- D. The aerator

9-4

## Review

**Grease and condensation buildup on surfaces can be avoided with correct**

- A. garbage disposal.
- B. lighting.
- C. sanitizing.
- D. ventilation.

9-5

## Review

**Where should garbage cans be cleaned?**

- A. Away from food and utensils
- B. Next to food-prep areas
- C. In cold-storage areas
- D. In food-storage areas

9-6

## Review

**When the garbage can was full, an employee placed the full garbage bag on a prep table and tied it securely. Then he carried it to the dumpster and disposed of it. What was done incorrectly?**

- A. The employee waited until the garbage was full.
- B. The bag was disposed of in a dumpster.
- C. The bag was placed on a prep table.
- D. The employee tied the bag shut.

9-7

## Review

**In the event of an imminent health hazard, such as a water supply interruption, the operation must**

- A. execute a HACCP plan.
- B. reduce the hours of operation.
- C. notify the regulatory authority.
- D. maintain normal operating procedures.

9-8

## Review

**What is one way to keep an operation pest-free?**

- A. Deny pests access to the operation.
- B. Keep outdoor garbage containers open.
- C. Clean up food spills at the end of each shift.
- D. Store food and supplies one inch off the floor in storage.

9-9

## Review

**Which individual should apply pesticides in a restaurant or foodservice operation?**

- A. Pest control operator
- B. Owner/operator
- C. Operational director
- D. Line cook

9-10



## Review

**A food-contact surface must be cleaned and sanitized**

- A. before working with a different type of food.
- B. every 6 hours.
- C. only if the food handler changes gloves.
- D. at the end of the food handler's shift.

10-1

## Review

**What is the correct way to clean and sanitize a prep table?**

- A. Remove food from surface, clean, rinse, sanitize, air-dry
- B. Remove food from surface, rinse, clean, sanitize, air-dry
- C. Sanitize, remove food from surface, clean, rinse, air-dry
- D. Air-dry, remove food from surface, rinse, sanitize, clean

10-2

## Review

**To make sure that the chemical sanitizer being used on a food-prep surface is at the correct strength,**

- A. rinse it from the surface and then apply it a second time.
- B. test the surface first to confirm that there are no pathogens.
- C. heat it to the temperature recommended by the manufacturer.
- D. use a test kit to check the sanitizer's concentration when mixing it.

10-3

## Review

**In a heat-sanitizing dishwashing machine, what is the required minimum temperature for the final rinse?**

- A. 152°F (67°C)
- B. 180°F (82°C)
- C. 192°F (89°C)
- D. 200°F (93°C)

10-4

## Review

**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.

10-5

## Review

**Which surfaces must be both cleaned and sanitized?**

- A. Walls
- B. Cutting boards
- C. Storage shelves
- D. Garbage containers

10-6

## Review

**Which feature is most important for a chemical storage area?**

- A. Good lighting
- B. Single-use towels
- C. Nonskid floor mats
- D. Emergency shower system

10-7

## Review

**What is the correct way to store mops in between uses?**

- A. Propped in a corner
- B. In a clean bucket
- C. In a utility sink
- D. On a hook

10-8



## Review

**A user poured some cleaner from its original container into a smaller, working container. What else does the user need to do?**

- A. Label the working container with its contents.
- B. Read the safety data sheet (SDS) for the cleaner.
- C. Use a new wiping cloth when first using the working container.
- D. Note on the original container that some cleaner was put into a working container.

10-9

## Review

**What step must managers take after creating a master cleaning schedule?**

- A. Train staff to follow the program.
- B. Determine who should do each task.
- C. Time staff on how long they take to clean.
- D. Determine what should be cleaned.

10-10