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.
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)

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

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

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

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

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

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.
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)

Food should NEVER be thawed
A in a cooler.
B in a microwave.
C as part of cooking.
D at room temperature.

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.

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

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

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

What is the only certain way to prevent backflow?
A Air gap
B Floor drain
C Vacuum breaker
D Cross-connection
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.

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

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.

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

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.

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

A Sanitizing
B Air-drying
C Rinsing
D Washing

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

A Air
B Surface
C Immersion
D Penetration
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.

Wheezing and hives are symptoms of

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

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

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

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

Which training method relies on volunteers acting out a script?

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