Food Safety Certification Exam

1. The three types of hazards that make food unsafe are
   A. biological, chemical, and physical.
   B. bacterial, nutritional, and universal.
   C. fungus, viruses, and parasites.
   D. allergens, sanitizers, and contaminants.

2. Transferring pathogens from the body to food can be prevented by practicing correct
   A. cleaning and sanitizing.
   B. temperature control.
   C. personal hygiene.
   D. receiving and storage.

3. Which is a common food allergen?
   A. Sugar
   B. Lettuce
   C. Tomatoes
   D. Wheat

4. What occurs when food containing an allergen comes in contact with other food?
   A. Cross-contamination
   B. Cross-contact
   C. Biological contamination
   D. Biological contact

5. One way to keep people with food allergies safe is to
   A. freeze food before distributing it.
   B. prevent cross-contact between food items.
   C. store food with allergens on top of other food.
   D. wipe off open food that has touched an allergen.

6. Hands and arms should be scrubbed with soap for how many seconds during
   handwashing?
   A. 1-3
   B. 4-6
   C. 7-9
   D. 10-15

7. When should hands be washed?
   A. After putting in gloves
   B. After touching the hair or body
   C. Before taking out garbage
   D. Before sneezing, coughing, or using a tissue
8. What activity can be performed at a handwashing sink?
   A. Dumping mop water
   B. Rinsing food scoops
   C. Cleaning canned food
   D. Washing hands only

9. Name an area where a handwashing station should be located in an operation.
   A. food-prep areas
   B. bathrooms
   C. offices
   D. outside

10. What symptom must be reported to the director or supervisor?
    A. Headaches
    B. Dizziness
    C. Diarrhea
    D. Sweating

11. The temperature danger zone is the temperature range between
    A. 0°F to 41°F (-18°C to 5°C)
    B. 32°F to 41°F (0°C to 5°C)
    C. 41°F to 135 °F (5°C to 57°C)
    D. 135°F to 212°F (57°C to 100°C)

12. Refrigerated food must be stored at temperatures no higher than
    A. 41°F (5°C)
    B. 45°F (7°C)
    C. 47°F (8°C)
    D. 49°F (9°C)

13. How far off the floor must food be stored?
    A. 1 in (3 cm)
    B. 2 in (5 cm)
    C. 4 in (10 cm)
    D. 6 in (15 cm)

14. Which storage date is the last date recommended for the product while at peak quality?
    A. Packing or manufacturing date
    B. Sell-by date
    C. Best-by or Best if Used By date
    D. Use-by or expiration date
15. Cans should be discarded if they have
   A. torn labels that are still readable.
   B. shallow dents in the can body.
   C. swollen or bulging ends.
   D. rust that can be wiped off.

16. Drive times in unrefrigerated delivery vehicles should be kept to less than
   A. 120 minutes
   B. 90 minutes
   C. 60 minutes
   D. 30 minutes

17. Which practice when transporting food will help keep it safe?
   A. Keeping refrigerated food at 45°F or lower
   B. Storing raw food over ready-to-eat food
   C. Packing the delivery vehicle tightly so air cannot circulate around products
   D. Covering refrigerated food with thermal blankets

18. What is the correct order for cleaning and sanitizing?
   A. Rinse, wash, sanitize, scrape, air-dry
   B. Rinse, sanitize, wash, scrape, air-dry
   C. Scrape, rinse, wash, sanitize, air-dry
   D. Scrape, wash, rinse, sanitize, air-dry

19. Where should garbage containers be cleaned?
   A. In clean rooms
   B. In three-compartment sinks
   C. In salvage areas
   D. Away from food-storage areas

20. Insects and rodents are a food-safety-risk because they
   A. eat food that is meant for clients.
   B. carry pathogens and can make people sick.
   C. scare employees.
   D. make a mess with their nests and droppings.