

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.