

What Types of Questions are on the Exam?

The following sample questions are provided as examples of the types of questions that will appear on the exam. These samples are provided primarily to allow you to become familiar with the format of the questions. They should not be viewed as representative of the entire content of the exam. These exact questions will not be on the exam.

1. Bacteria that can cause a foodborne infection are
 - A. *Ciguatera*.
 - B. *Hepatitis A*.
 - C. *Salmonella enteritidis*.
 - D. *Clostridium botulinum*.
2. The presence or growth of microorganisms is a type of
 - A. *acid hazard*.
 - B. *physical hazard*.
 - C. *chemical hazard*.
 - D. *biological hazard*.
3. A shipment of frozen fish arrives at your food establishment. You see that the outside bottoms of the shipping cartons have too much ice and the fish fillets held within the cartons have brown edges. These are signs of
 - A. *thawing and refreezing*.
 - B. *safe, high quality seafood*.
 - C. *seafood that has been kept in frozen storage too long*.
 - D. *seafood that has been blast chilled*.
4. Potentially hazardous foods MUST be reheated to an internal temperature of
 - A. *130° F (54° C) within 1 hour*.
 - B. *155° F (68° C) within 1 hour*.
 - C. *165° F (74° C) within 2 hours*.
 - D. *171° F (77° C) within 2 hours*.
5. Checking the walk-in refrigerator, you see food stored in the following ways. Which one would you correct IMMEDIATELY?
 - A. *Raw foods are stored on a shelf above ready-to-eat foods*.
 - B. *Loosely covered cooked foods are cooling on the top shelf*.
 - C. *Ice is being used to cool spaghetti sauce in a shallow pan*.
 - D. *Foods are being stored in plastic containers with tight-fitting lids after cooling*.
6. When cooked and raw foods are displayed in a deli, you should
 - A. *Keep the food temperature at 50° F (10° C)*.
 - B. *Physically separate raw and cooked foods*.
 - C. *Physically separate whole raw fish and raw fish fillets*.
 - D. *Use window cleaner on glass inside the case*.
7. Which of the following practices is approved for use in a food establishment?
 - A. *Wooden cutting boards are washed in a 2 compartment sink*.
 - B. *Serving utensils are stored with their food-contact surfaces in the food*.
 - C. *The guard is removed from the slicer to handle large food items*.
 - D. *Single use aluminum pans are reused*.
8. Which of the following are the CORRECT steps to follow when using your manual 3 compartment sink to wash dishes and utensils?
 - A. *Pre-scrape and pre-flush, wash, rinse, sanitize, and air dry*.
 - B. *Pre-scrape and pre-flush, rinse, wash, sanitize, and air dry*.
 - C. *Pre-scrape and pre-flush, wash, rinse, sanitize, and towel dry*.
 - D. *Pre-scrape and pre-flush, rinse, wash, sanitize, and towel dry*.

What Types of Questions are on the Exam? (continued)

9. The only correct way to make sure the proper strength of a chemical sanitizer in the third compartment of the manual warewashing sink is to
- A. *measure it using correct test strips.*
 - B. *change the solution every 3 hours.*
 - C. *change the solution at the end of each shift.*
 - D. *look for the color of the sanitizer in the final rinse water.*
10. Which of the following conditions in an outside waste disposal area needs to be corrected IMMEDIATELY?
- A. *a locked fence.*
 - B. *containers without covers.*
 - C. *a location too far from the building.*
 - D. *containers located on a hard surface.*
11. During a self-inspection, you see the following situation. Which should you correct at once?
- A. *Employees and customers are using the same restroom.*
 - B. *The waste basket at the handwashing station does NOT have a plastic liner.*
 - C. *The hand washing station in the kitchen does NOT have foot pedals to turn the water on.*
 - D. *A hand washing sink in the kitchen is being used to hold a tray of cookies that are cooling.*
12. Corrective action needs to be taken IMMEDIATELY if you see a food handler
- A. *using hand sanitizer instead of washing their hands.*
 - B. *wearing a plain wedding band during food production.*
 - C. *wearing the same apron when changing from raw beef to raw chicken.*
 - D. *using the same paper towels they dried their hands with to touch the handles on the sink to turn off the water.*
13. The MOST important reason for having food handlers wear hair restraints is to
- A. *keep the food handlers' hair neat and in place.*
 - B. *avoid the need for having food handlers wash their hair daily.*
 - C. *prevent food from getting into food handlers' hair.*
 - D. *prevent food handlers from contaminating their hands by touching their hair.*
14. The best method for teaching employees how to clean a slicer is to show the skill and then
- A. *have them do it for you.*
 - B. *hand them the manufacturer's directions.*
 - C. *show them a video on cleaning the slicer.*
 - D. *have another employee show how to do it again.*
15. You see that the food handler you assigned to prepare the salad has a small cut on their hand. You should
- A. *have them start the preparing the salad anyway.*
 - B. *move them to the meat slicing area.*
 - C. *send them to see his doctor, then home for the day.*
 - D. *have them put on a watertight bandage over the cut and wear gloves.*

Answers for Sample Questions

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| 1. C | 6. B | 11. D |
| 2. D | 7. B | 12. A |
| 3. A | 8. A | 13. D |
| 4. C | 9. A | 14. A |
| 5. A | 10. B | 15. D |