1) What is the main reason food handlers to avoid scratching their scalps? Avoid spreading pathogens

2) What is the purpose of a food safety management system? Prevent foodbourn illness by controlling risks

3) After handling raw meat and before handling produce, what should food handlers do with their gloves? Wash hands/change gloves

4) How long can cold food be held intentionally without temperature control as long as it does not exceed 70? 6

5) An imminent health hazard, such as a water supply interruption, requires immediate correction. Close of operation

6) When may food handlers wear plain-band rings? anytime

7) When delivering food for off-site service, raw poultry must be stored. separate

8) What should a food handler do when working with an infected cut on the finger? Bandaid and cover

9) What is the minimum internal cooking temperature for seafood? 145

10) Where should personal items, like a coat, be stored in the operation? Away from food

11) Which symptom could mean a customer is having an allergic reaction to food? Swollen lips

12) Food must be cooled from 135°F (57°C) to \_\_\_\_\_ within 2 hours. 70

13) Supplies should be stored away from the walls and at least \_\_\_\_ off the floor 6in

14) What is the only jewelry that may be worn on the hands or arms while handling food? Plain band ring

15) What food item does the FDA advise against offering on a children's menu? Rare cheesburgers

16) What should food handlers do after prepping food and before using the restroom? Take off aprons

17) Hot TCS food being hot-held for service must be at what temperature? 135

18) Soup on a buffet should be labeled with the \_\_\_\_. Name of food

19) A manager's responsibility to actively control risk factors for foodborne illness is called= active mang. control

20) Which method is a safe way to thaw food? Cooking process

21) How should chemicals be stored? Away from food

22) A food handler with a sore throat and a fever should be excluded from working in a day-care center, because the children are=high risk

23) To prevent deliberate contamination of food, a manager should know whom to contact about suspicious activity, monitor the security of products, keep information related to food security on file, and know. Who is in the facility

24) In addition to other criteria, how many people must have the same symptoms in order for a foodborne illness to be considered an outbreak? 2

25) To prevent food allergens from being transeferred to food; clean and sanitize utensils

26) A manager asks a chef to continue cooking chicken breasts after seeing them cooked to an incorrect temperature. This is an example of which step in active managerial control? Corrective action

27) Which is a Big Eight food allergen? wheat

28) What should be done to ready-to-eat TCS food the will be prepped on-site and held for longer than 24 hours. labeled

29) Where should food handlers wash their hands? Hand washing sink

30) Which is a chemical contaminant? Pewter pitcher

31) Food being cooled must pass quickly through which temperature range to reduce pathogen growth? 125-70

32) 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?

33) How should the temperature of a shipment of sour cream be taken when it arrives at an operation? Place thrmo in sourcream

34) What must food handlers do after touching their body or clothing? Wash hands

35) Which is a biological contaminant norovirus in shellfish

36) One way for managers to show that they know how to keep food safe is to be certified

37) The 6 conditions bacteria need to grow are food, acidity, temperature, time, oxygen, and moisture

38) What must a manger do with a recalled food item in the operation? remove

39) A food handler working in a hotel removes cold tuna salad from the cooler at 9:00 am and delivers it to a conference room  
for an 11:00 am buffet luncheon, where it is held without temperature control. By what time must the tuna salad be served 3

40) Ice crystals on a frozen food item indicate time/temp abuse

41) An operation has a buffet with 8 different items on it. How many serving utensils are needed to serve the items   
on the buffet? 8

42) When washing hands, what is the minimum time that food handlers should scrub hands and arms with soap? 10

43) Using the same knife to chop carrots for a salad immediately after cutting up raw chicken is an example of. cross-cant

44) Which food item may be handled with bare hands? Foods that will be cooked

45) Which is an example of physical contamination?

46) A power outage has left hot TCS food out of temperature control for six hours. What must be done with the food? Throw it out

47) Cold food being held without temperature control for up to six hours cannot exceed which temperature while it is being served? 70

48) What is the correct way to store mops in between uses? Hang on hook

49) When should a food handler with a sore throat and fever be excluded from the operation? High-risk population

50) A cook wore single-use gloves while forming raw ground beef into patties. The cook continued to wear them while slicing  
hamburger buns. What mistake was made? New gloves

51) What is the most important factor in choosing an approved food supplier? It has been inpectide

52) What is the minimum temperature that must be maintained when holding hot soup for service? 135

53) What is a basic characteristic of a virus? Needs a host

54) After which activity must food handlers wash their hands? Cleaning tables

55) A food - contact surface must be cleaned and sanitized. Before working with different foods

56) A recall has been issued for a specific brand of orange juice. The store manager has matched the information from the recall notice to the item, removed the item from inventory, and stored it in a secure location. What should the manger do next? Label/ do not use

57) Where should garbage cans be cleaned? Away from food

58) A busser poured some cleaner from its original container into a smaller working container. What else does the buser need to do? Label it

59) When must a consumer advisory be provided for menu items containing TCS food? Raw or undercooked food

60) A food handler has been holding chicken salad for sandwiches in a cold well for seven hours. When she checks the temperature of the chicken salad, it is 54\*F (12\*C). What must the food handler do? Throw out

61) What information should a master cleaning schedule contain? What to be cleaned and when

62) Which item should be rejected? Torn cookies

63) Which does not require sanitizing? walls

64) A food item that is received with an expired use-by date should be rejected\_\_\_\_

65) Which feature is most important for a chemical storage area? Good lighting

66) When the kitchen 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? On table

67) Which surfaces must be both cleaned and sanitized? Cutting boards

68) Grease and condensation buildup on surface can be avoided with correct. ventilation

69) A handwashing station should have hot and cold water, soap, a way to dry hands, and a garbage container

70) To prevent backflow, a sink must be equipped with a(n) airgap

71) The first step in cleaning and sanitizing items in a three compartment sink is wash

72) What are the most important food safety features to look for when selecting flooring, wall, and ceiling materials? Hard/durable

73) After scraping and washing, what is the third step in cleaning and sanitizing a prep table?

74) A food handler drops the end of a hose into a mop bucket and turns the water on to fill it. What has the food handler done wrong? Cross-connection

75) In a heat-sanitizing dishwasher, what is the minimum temperature for the final rinse?180

76) The water provided to a handwashing sink must be: potable

77) Which individual should apply pesticides in a foodservice operation? Pest-controll opertor

78) A food handler who is receiving a food delivery observes signs of pests in the food. What should be done? rejected

79) How high must legs be on table-mounted equipment? 4

80) Parasites are commonly associated with what food? Wild game.