

ServSafe Study Guide

1. The 3 types of hazards that make food unsafe:
 - a. B
 - b. C
 - c. P
2. Cross-contamination: _____ transfer from one _____ or _____ to another.
3. Time-temperature abuse: allowing food to stay at _____ good for the growth of _____
4. Accidentally spraying a cleaner into the fryer oil is which type of hazard?
5. How can you prevent transferring pathogens from your hands?
6. Putting cut melons in a cooler is an example of controlling _____ and _____.
7. Using the same cutting board to prepare raw meat and then immediately chopping produce is an example of _____.
8. What is the correct order for handwashing?
 - a. 1.
 - b. 2.
 - c. 3.
 - d. 4.
 - e. 5.

9. How many seconds should hands be scrubbed with soap?
10. What must you do after busing a table and before touching food?
11. When should you use hand sanitizer/antiseptics?
12. What are handwashing sinks used for?
13. After preparing raw meat, what must you do with your gloves?
14. What must be placed over a wound?
15. What jewelry is allowed when handling food?
16. When must a hair restraint be worn?
17. What symptoms must be reported to your manager?
 - a. D
 - b. V
 - c. J
 - d. S

18. What is the danger zone where pathogens grow the best?
19. Circle which food items require time and temperature control:
 - a. Bread
 - b. Cooked rice
 - c. Whole apples
 - d. Ketchup
 - e. Raw chicken
 - f. Baked potatoes
 - g. Bananas
20. Where should you check the temperature of food?
21. Cooked poultry should be cooked to what temperature?
22. What is the minimum temperature hot food must be held?
23. Food must be labeled with the date the food _____.
24. At what temperature should you receive cold food?
25. Circle the correct ways to thaw food:
 - a. On the counter
 - b. Under a heat lamp
 - c. As part of the cooking process
 - d. In the refrigerator

26. When food containing an allergen comes in contact with another food item and their proteins mix is called _____.
27. How can you prevent cross-contamination when prepping raw meat and ready to eat food? _____ and _____
28. What is the correct way to scoop ice?
29. Where should wiping cloths be stored?
30. Juice from raw chicken leaked on cooked apples. What should you do?
31. Where should cleaning supplies be stored?
32. Circle the Big Eight food allergens:
- a. Eggs
 - b. Steak
 - c. Wheat
 - d. Olives
 - e. Peanuts
 - f. Jelly
 - g. Soy
 - h. Shellfish
 - i. Cookies
 - j. Milk

33. If a customer with a milk allergy is served ice cream, what should you do?
34. Surfaces that touch food must be _____ and _____.
35. What are the steps when cleaning and sanitizing?
36. Why should you leave a sanitizer on a surface for the correct amount of time?
37. How can you make sure sanitizer is effective?
38. Pests can cause which 2 types of contamination?
39. What goes in a 3 compartment sink?
- a. 1st compartment:
 - b. 2nd compartment:
 - c. 3rd compartment:
40. After how many hours of constant use must something be cleaned and sanitized?