

SERVSAFE PRACTICE TEST 1

1. What is time-temperature abuse?
 - a. receiving frozen food frozen
 - b. allowing food to stay at temperatures good for the growth of pathogens
 - c. transferring pathogens from one surface or food to another

2. After cutting up melons, a food handler puts them in the cooler. What is this an example of?
 - a. controlling time and temperature
 - b. preventing cross-contamination
 - c. practicing good personal hygiene

3. Hands should be scrubbed with soap for how many seconds during handwashing?
 - a. 3-5 seconds
 - b. 1-2 seconds
 - c. 10-15 seconds

4. When should hand antiseptics be used?
 - a. before handwashing
 - b. instead of handwashing
 - c. after handwashing

5. A food handler transfers pathogens from hands to food. How could it have been prevented?
 - a. preventing cross-contamination
 - b. practicing good personal hygiene
 - c. cleaning and sanitizing correctly

6. What are the 3 types of hazards that make food unsafe?

- a. chemical, physical, biological
- b. biological, environmental, chemical
- c. chemical, physical, environmental

7. A food handler accidentally sprays a cleaner into the fryer oil and continues to use the fryer. Which type of hazard is this?

- a. environmental
- b. chemical
- c. biological

8. A food handler has just finished bussing a table. What must the food handler do first before handling food?

- a. wash hands before handling food
- b. rinse hands before handling food
- c. use hand sanitizer before handling

9. Which is the correct order for handwashing?

- a. wet hands and arms, apply soap, rinse hands and arms, dry
- b. apply soap, scrub hands and arms, wet hands and arms, rinse hands and arms, dry
- c. wet hands and arms, apply soap, scrub hands and arms, rinse hands and arms, dry

10. A food handler used the same cutting board to prepare raw meat and then immediately to chop produce. This is an example of:

- a. incorrect cleaning and sanitizing
- b. cross-contamination
- c. poor personal hygiene

11. Cross-contamination occurs when

- a. pathogens transfer from one surface or food to another
- b. food is held at the correct temperature
- c. labels do not contain information on allergens

12. A food handler has just finished preparing raw meat and is about to start a new task. What does the food handler need to do with her gloves?

- a. check gloves for tears
- b. wipe gloves with a towel
- c. change the gloves

13. Handwashing sinks should be used for:

- a. handwashing and preparing food
- b. handwashing only
- c. handwashing and cleaning vegetables

14. Pathogens grow well between which temperatures?

- a. 41 and 135 degrees
- b. 0 and 32 degrees
- c. 135 and 165 degrees

15. To keep food safe, a hair restraint must be worn when

- a. delivering food
- b. bussing tables
- c. preparing food

16. A food handler has an infected wound on a finger. What must be placed over the wound?

- a. a bandage and glove
- b. nothing
- c. just a glove

17. What jewelry can food handlers wear while working?

- a. any jewelry they want to
- b. a plain band like a wedding band
- c. bracelets

18. Which symptoms must be reported to a manager?

- a. stuffy nose, allergies
- b. toothache, backache
- c. diarrhea, vomiting, jaundice, sore throat with fever

19. Where should a food handler check the temperature of food?

- a. on the top surface of the food
- b. in the thickest part of the food
- c. on the bottom of the food

20. What is the correct temperature for receiving cold TCS food?

- a. 41 degrees
- b. 45 degrees
- c. 55 degrees

21. At what minimum temperature must hot TCS food be held?

- a. 120 degrees
- b. 100 degrees
- c. 135 degrees

22. Which food item needs time and temperature control to keep it safe?

- a. cooked rice
- b. apples
- c. ketchup

23. Ready to eat food that will be held longer than 24 hours must be labeled with which date

- a. the date the food is stored
- b. the date the food will be prepared
- c. the date the food should be thrown out

24. Cooked poultry must reach an internal temperature of _____ for at least 15 seconds.

- a. 145 degrees
- b. 155 degrees
- c. 165 degrees

25. What is one of the correct ways to thaw food?

- a. thaw food in a sink full of hot water
- b. thaw food on the counter overnight
- c. thaw food as part of the cooking process

26. Where should a wiping cloth be stored when not in use?

- a. in sanitizer solution
- b. on a hook by the prep table
- c. on the counter

27. The correct way to scoop ice for a customer's beverage is to use:

- a. clean glasses
- b. ice scoops
- c. clean bare hands

28. To prevent cross-contamination when prepping raw meat and ready to eat food, a food handler should

- a. keep both foods at the correct temperature
- b. prepare both foods at the same time on the same table
- c. clean and sanitize the work surfaces between prepping each food

29. Food containing an allergen comes into contact with another food item and their proteins mix. This is called:

- a. cross contact
- b. cross contamination
- c. allergen spread

30. Juice from raw ground beef has dripped onto a pan of wrapped strawberries. What should the food handler do?

- a. remove the dirty wrap, rinse the strawberries, replace the wrap, and return to storage
- b. set the pan of strawberries aside and ask the manager what to do
- c. wipe the meat juice off the wrap with a towel and return the pan of strawberries to storage

31. What should a dish washer do to make sure a sanitizer is effective?

- a. leave items in the sanitizer for twice as long
- b. use extra hot water with the sanitizer
- c. use a test kit to check the sanitizer's strength

32. How often must a food-contact surface be cleaned and sanitized?

- a. every 3 hours
- b. every 4 hours
- c. after 1 hour

33. The third compartment in a three-compartment sink must be filled with?

- a. water and sanitizer (a product that kills germs)
- b. water alone
- c. water and detergent (soap)

34. Pests (mice, rats, ants, cockroaches) can cause which two types of contamination?

- a. biological and chemical
- b. chemical and nutritional
- c. physical and biological

35. Where should cleaning supplies and chemicals be stored?

- a. in the walk-in cooler (refrigerator or freezer)
- b. on a shelf next to food
- c. in a designated storage area (storage shelf or closet)

36. Why is it important to leave the sanitizer on a surface for the correct amount of time?

- a. so the sanitizer can remove food items from the surface more efficiently
- b. so the sanitizer can reduce pathogens (germs) on the surface to safe levels
- c. so the sanitizer can kill all pathogens (germs) that may have been on the surface

37. What should you do before cleaning and sanitizing a surface?

- a. remove any food that is on the surface (table or counter)
- b. wash the surface (table or counter)
- c. rinse the surface (table or counter)

38. A customer with a milk allergy is served a slice of pie with ice cream. What should the server do?

- a. wipe away any ice cream that may have gotten on the pie
- b. tell the customer to eat only the pie and leave the ice cream
- c. prepare a new dessert by placing a different slice of pie on a clean and sanitized plate & then serve it

39. What are three of the Big Eight food allergens?

- a. eggs, wheat, fish
- b. coffee, raspberries, corn
- c. onions, broccoli, potatoes

40. Surfaces that touch food must be

- a. rinsed only
- b. cleaned only
- c. cleaned and sanitized