

Name \_\_\_\_\_

Date \_\_\_\_\_

**ServSafe Practice Test 2**

1. Some bacteria, viruses, parasites, and fungi that can't be seen, tasted, or smelled can cause an illness. These are known as:

- a. poisons
- b. pathogens
- c. pesticides

2. The three types of hazards that make food unsafe are

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

3. A food handler cleans dirty dishes using only hot water and then puts them away with the rest of the clean dishes. This is an example of

- a. cross-contamination
- b. time-temperature abuse
- c. poor cleaning and sanitizing

4. A food handler washes hands and changes gloves after prepping hamburgers and before chopping lettuce. This food handler is

- a. practicing good personal hygiene
- b. cleaning and sanitizing the right way
- c. controlling time and temperature

5. Hands should be dried with

- a. your apron
- b. a dish cloth
- c. a single-use paper towel

6. Hands and arms should be scrubbed for \_\_\_\_\_ seconds.

- a. 1-2
- b. 10-15
- c. 3-5

7. A food handler put the bowl of fruit in the cooler when she was called away from the kitchen. This is an example of

- a. controlling time and temperature
- b. cleaning and sanitizing correctly
- c. preventing cross-contamination

8. A food handler uses different cutting boards to chop raw beef and slice melons. This is an example of

- a. cleaning and sanitizing the right way
- b. practicing good hygiene
- c. preventing cross-contamination

9. Handwashing sinks should be used for

- a. handwashing and cleaning vegetables
- b. handwashing only
- c. handwashing and mopping water

10. Antiseptics should be used

- a. when no gloves are available
- b. instead of handwashing
- c. after handwashing

11. Tell your manager if you have

- a. diarrhea
- b. toothache
- c. headache

12. Where should you check the temperature of food?

- a. on the top surface
- b. in the thickest part
- c. in the thinnest part

13. Cold food must be kept at \_\_\_\_\_ or lower.

- a. 41°
- b. 61°
- c. 51°

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

- a. fried chicken breast
- b. bag of flour
- c. can of corn

15. Pathogens grow well between which temperatures?

- a. 60° - 150°
- b. 41° - 135°
- c. 39° - 100°

16. A thermometer must be \_\_\_\_\_ before use.

- a. new and clean
- b. clean and dry
- c. washed, rinsed, and sanitized

17. What jewelry can be worn while working around food?

- a. a plain metal ring
- b. a watch
- c. a necklace

18. If you don't have time to get a clean apron before your shift starts what should you do?

- a. borrow an apron from your friend
- b. ask the manager for a clean apron
- c. wear the dirty one until you can find a clean one

19. Wash your hands before

- a. taking out the garbage
- b. coughing
- c. starting work for the day

20. If you suspect that a food item has been contaminated, what should you do?

- a. label it , set it aside, and notify the manager
- b. nothing
- c. throw the food away

21. If you cannot find the ice scoop to refill a customer's drink cup, what should you do?

- a. nothing
- b. scoop the ice with your hands
- c. find the ice scoop and use it to scoop the ice

22. You are carrying clean utensils by the parts that touch food. Is this the correct way to carry them?

- a. yes, it's okay to touch the parts that touch food
- b. no, utensils should never be held by the parts that touch food
- c. yes, it's okay as long as the customers do not see you doing it

23. The transfer of pathogens from one surface to another is called

- a. pathogenic spread
- b. cross-contamination
- c. surface safety

24. An item in the freezer has this label – "Fish: Use by today." What should you do?

- a. throw it away
- b. use the fish because it was prepped today
- c. do not use the fish and tell the manager

25. Ready to eat food that was prepped by a food handler must have a label that includes the name of the \_\_\_\_\_ and the \_\_\_\_\_.

- a. food; use by date
- b. food; current date
- c. food handler's name; use by date

26. A food handler puts a thermometer into a pot of soup that is being hot-held. The reading is 139°. Can the food handler serve the soup?

- a. no, it's too cold
- b. yes, but only after it cools
- c. yes, the temperature is within the correct range

27. A cook uses a cleaning towel to wipe up spills on the counter. When the cook is not using the towel, where should it be stored?

- a. on the counter
- b. in the cook's apron pocket
- c. in the sanitizer solution

28. Juice from raw ground beef dripped onto a pan of wrapped strawberries. What should you do?

- a. set the pan of strawberries aside and ask the manager what to do
- b. wipe the juice away and store the strawberries in the cooler
- c. throw the strawberries away

29. If you have a fever what should you do?

- a. nothing
- b. call your manager and tell him you are sick
- c. go to work anyway

30. What are the 3 most common food allergens?

- a. olives, mushrooms, peanuts
- b. eggs, peanuts, shellfish
- c. eggs, milk, onions

31. Droppings that look like grains of black pepper are a sign of

- a. bees
- b. rodents
- c. cockroaches

32. What should a dishwasher do to make sure a sanitizer will work well?

- a. add more sanitizer
- b. get a test kit and make sure the sanitizer is the right strength
- c. use hot water to mix sanitizer

33. Surfaces that touch food must be

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

34. A customer orders a slice of pie and you serve it with ice cream. The customer has a dairy allergy. What should you do?

- a. tell the customer that you are sorry but they will have to eat it
- b. take the pie back to the kitchen and wipe the ice cream off
- c. prep a new dessert with no ice cream on a clean and sanitized plate

35. Cleaning and sanitizing food-contact surfaces helps reduce

- a. health inspection scores
- b. pathogens on the surface to a safe level
- c. temperature-holding requirements

36. Which of these items are NOT stored in the correct area?

- a. sanitizer and whole melons in the walk-in refrigerator
- b. brooms and mops in the cleaning storage area
- c. cans of unopened soup and packages of rice in the dry storage area

37. Where is the best place for a food handler to clean a garbage container?

- a. next to the dishwasher
- b. near the food prep area
- c. outside of the restaurant

38. What should you do if you see signs of pest activity?

- a. tell the manager right away
- b. don't worry about it
- c. clean up the mess and continue working

39. What should food handlers do after leaving and then returning to the prep area?

- a. put on gloves
- b. wash hands
- c. apply hand antiseptic

40. What must food handlers do when handling food?

- a. wear an apron
- b. sanitize their hands
- c. wear gloves