



Practice examination

INSTRUCTIONS TO CANDIDATES

This practice examination consists of 40 multiple-choice questions.
(In the actual examination there are 80 questions.)

When you have selected your answer option for a question,
check the box next to it.

If you make a mistake and wish to change your answer, erase your
original choice and check a new option.

1. **Canned foods must be purchased from an approved source to make sure they**
 - A. will be delivered during off-peak hours.
 - B. have a shelf life of two years or more.
 - C. can be safely stored on the floor in dry storage areas.
 - D. have been processed to destroy disease-causing microorganisms.

2. **The delivery inspection of dry foods should include checking for**
 - A. dry and undamaged food, dry food containers and driver in uniform.
 - B. intact packaging, food temperature of 65°F (18°C) and clean delivery truck.
 - C. food temperature of 65°F (18°C), dry and intact food packages, and clean delivery truck.
 - D. intact packaging, dry and undamaged food, dry containers, insect infestation and clean delivery truck.

3. **Upon delivery, fresh fish should have**
 - A. a sea smell and flaking scales.
 - B. green-grey gills and flesh that is soft to touch.
 - C. bright red moist gills, eyes that are clear and skin bright in color.
 - D. flesh that is soft to the touch, bright skin color and a smell like the sea.

4. **Home-canned foods are NOT allowed in a food establishment because of the potential danger of**
 - A. bacteria that produce botulism toxin.
 - B. molds that produce aflatoxin.
 - C. viruses that cause Hepatitis A.
 - D. parasites that cause cyclospora.

5. **Pasteurized products, such as milk and fruit juices, are**
- A. boiled to destroy all organisms in the food.
 - B. treated with chemicals that destroy bacteria.
 - C. heated to temperatures that reduce bacteria to safe levels.
 - D. frozen to temperatures that destroy bacteria and parasites.
6. **When using chemical sanitizers for swab or spray application, it is necessary to use _____ times the concentration as used for immersion sanitizing.**
- A. 2
 - B. 3
 - C. 4
 - D. 5
7. **Chlorine sanitizers used in low-temperature dishwashing machines work best when the temperature of the final rinse water is maintained between which temperatures?**
- A. 75°F (24°C) and 95°F (36°C).
 - B. 120°F (49°C) and 140°F (60°C).
 - C. 165°F (74°C) and 180°F (82°C).
 - D. 180°F (82°C) and 194°F (90°C).
8. **The water supply to your food establishment is interrupted for several hours. You should NOT**
- A. have employees sell only prepackaged foods that require no preparation prior to service.
 - B. use single-service, disposable plates and glasses instead of the normal warewashing procedures.
 - C. temporarily stop food preparation and service until the water service is back.
 - D. keep preparing and serving food as usual after telling the health department of the problem.
9. **The only 100% effective back flow preventive device is a(n)**
- A. air gap.
 - B. grease trap.
 - C. check valve.
 - D. vacuum breaker.
10. **A food establishment restroom must be stocked with all of the following EXCEPT**
- A. soap.
 - B. toilet paper.
 - C. a trash receptacle.
 - D. a common-use towel.
11. **A properly designed toilet facility within a food establishment must have**
- A. non-skid flooring.
 - B. tight fitting, self-closing doors.
 - C. a waste receptacle sealed to the wall.
 - D. air temperature NOT to exceed 70°F (21°C).

12. A food service employee has a head cold with discharge from eyes and nose. What work activity would be acceptable for this employee?

- A. washing utensils.
- B. folding cloth napkins and table cloths.
- C. stocking paper products in dry storage.
- D. removing garbage from the premises.

13. Brushes, mops, buckets, and other non-food items used in food prep areas should be

- A. cleaned and sanitized every day.
- B. cleaned and sanitized only as necessary.
- C. rinsed and dried once a month.
- D. discarded when dirty.

14. The unit used for measuring chemical concentration in a sanitizing solution is

- A. ppm.
- B. psi.
- C. lbs.
- D. rpm.

15. In a HACCP system, a diagram of the path food takes from delivery to service is known as a

- A. flow chart.
- B. food model.
- C. critical analysis.
- D. standardized recipe.

16. Floors in dry food storage areas should be cleaned and sanitized

- A. daily.
- B. weekly.
- C. monthly.
- D. as needed.

17. Time/Temperature Control (TCS) foods must be cooked to specific temperatures to

- A. prevent contamination and cross contamination
- B. make sure the water activity in a food no longer supports the growth of bacteria.
- C. destroy any allergens that could cause a severe reaction.
- D. kill bacteria that might cause foodborne illness.

18. In a food establishment, where are cockroaches LEAST likely to be found?

- A. on the sales floor.
- B. in a janitorial closet or rest room.
- C. in the storage areas of a stock room.
- D. by the mechanical dishwasher in a bakery.

19. **Where are covered waste containers required?**
- A. in the ladies' restroom.
 - B. in the men's restroom.
 - C. in both the men's and ladies' restrooms.
 - D. in the dining area.
20. **The initial symptoms of scombroid poisoning include**
- A. diarrhea.
 - B. vomiting.
 - C. a six hour lag before taking effect.
 - D. numbness in mouth and fingers.
21. **A thawed, ready-to-eat chicken casserole prepared in a food establishment should be consumed or discarded within _____ hours following thawing**
- A. 8
 - B. 12
 - C. 24
 - D. 48
22. **During implementation of a HACCP program, which of the following properties would you NOT consider for food?**
- A. sensory.
 - B. chemical.
 - C. physical.
 - D. biological.
23. **Sponges may be used to clean**
- A. seats, refrigerator doors and serving trays.
 - B. food preparation tables and pot sinks.
 - C. wooden baker's table, rolling pins and salad bowls.
 - D. serving utensils and tableware.
24. **Dairy products labeled 'ultra-pasteurized', but NOT aseptically packaged, must be stored in**
- A. a freezer at 0°F (-18°C) or below.
 - B. a refrigerator at 41°F (5°C) or below.
 - C. the dry storage area at room temperature.
 - D. in a refrigerator at 45°F to 50°F (7°C to 10°C) or below.
25. **A local farmer offers to sell beef from his herd for a good price to a meat manager. What should the manager do?**
- A. Inspect the barn and pasture where the farmer keeps his herd.
 - B. Make sure the meat is processed locally and inspected by a veterinarian.
 - C. Refuse the offer because purchasing meat from a local farmer is prohibited by law.
 - D. Review the papers on the beef to be sure the herd has received proper vaccinations.

26. A food establishment provides separate display tanks for live lobster and molluscan shellfish. Which is NOT a requirement for operation of the tanks?

- A. The tanks must be kept clean.
- B. The same water must circulate throughout both tanks.
- C. The identity of the source of the shellfish must be kept with each lot.
- D. The safety and quality of the shellfish must not be compromised by the use of the tank.

27. Back siphonage or back flow is

- A. water due to a sink drain clog.
- B. waste water coming up from the floor drain.
- C. unsafe water moving into the potable water supply.
- D. a connection between a potable water supply and a drain.

28. Raw animal foods cooked in a microwave need to reach what temperature in all parts of the food?

- A. 165°F (74°C)
- B. 190°F (88°C)
- C. 125°F (52°C)
- D. It depends on the food product being cooked.

29. You have received a free trial sample of a chemical from a salesman. On the label is the word 'GRAS'. This means that this chemical is

- A. extremely hazardous.
- B. unsafe for use in a food establishment.
- C. to be applied by a licensed applicator.
- D. safe to use under the specified manufacturer's directions.

30. You have received an order of cooking spices. The label states that the spices have been irradiated. You should

- A. accept the order.
- B. reject the order.
- C. not use the spices with other irradiated foods.
- D. advise the appropriate state official that irradiation is being used on this product.

31. Chemical hand dips must be maintained at a minimum strength equivalent to

- A. 50 mg/L chlorine.
- B. 75 mg/L chlorine.
- C. 100 mg/L chlorine.
- D. 200 mg/L chlorine.

- 32. A food worker is making a salad dressing from raw shell eggs, vegetable oil and spices. Will the addition of lemon juice make this product safe to store above 41°F (5°C)?**
- A. Yes, if the pH of the food is 4.6 or below.
 - B. Yes, if the pH of the food is 5.6 or below.
 - C. No, because this product contains raw shell eggs.
 - D. No, lemon juice will not make the product safe at room temperature, unless it is stored below 41°F (5°C).
- 33. Access to public restrooms must NOT be**
- A. from an outside door.
 - B. through a self-closing door.
 - C. available for individuals with disabilities.
 - D. through food preparation or warewashing areas.
- 34. Which of the following food preparation jobs can be done with bare hands?**
- A. cutting melons.
 - B. breading raw chicken.
 - C. shredding raw lettuce.
 - D. slicing cold roast beef.
- 35. When calibrating thermometers by using the boiling point method, you must correct your calibration because the boiling point of water**
- A. decreases approximately 1°F (0.6°C) for each 550 feet above sea level.
 - B. increases approximately 1°F (0.6°C) for each 550 feet above sea level.
 - C. decreases approximately 1°F (0.6°C) for each 1,000 feet above sea level.
 - D. increases approximately 1°F (0.6°C) for each 1,000 feet above sea level.
- 36. When cooling beef stew, a container measuring _____ inches (_____ cm) in height should be used to cool the food the quickly.**
- A. 3 in (7.62 cm)
 - B. 5 in (12.70 cm)
 - C. 8 in (30.32 cm)
 - D. 12 in (30.48 cm)
- 37. The hose used to convey drinking water for a mobile unit must be**
- A. no longer than 25 feet long.
 - B. hidden from sight under the mobile unit.
 - C. white in color and fitted with brass fittings.
 - D. made from a food-safe material and clearly identified.

38. When washing hands, which part of the hands is most frequently missed?

- A. palms.
- B. fingernails.
- C. between the fingers.
- D. the backs of the hands.

39. Which of the following devices would NOT be found on self-service ice machines that vend ice in unpackaged form and is located outside of a supervised area?

- A. a self-closing door.
- B. an automatic shut off.
- C. a splash free drain pan.
- D. an exposed delivery tube.

40. To help prevent excess moisture and spoilage in a dry storage area, the humidity in the room should be maintained between _____ per cent.

- A. 30-40
- B. 40-50
- C. 50-60
- D. 60-70