1. Which food item has been associated with salmonella typhi given the choices:  
a. produce  
b. undercooked ground beef  
c. beverages  
D. Shellfish from contaminated water

C. Beverages

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What symptom requires a food handler to be excluded from the operation given the choices:   
a. Jaundice  
b. coughing  
c. stomach cramps  
d. sore throat

A. Jaundice

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Which is an example of physical contamination:  
a. sneezing on food  
b. touching dirty food contact surfaces  
c. Bones in fish  
d. cooking tomato sauce in a copper pan

C. Bones in fish

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What practice is useful for preventing Norovirus from causing foodborne illness.

excluding staff with vomiting from the operation.

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What condition (temp) promotes the growth of bacteria?

food held between 70°F and 125 °F

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Parasites are commonly associated with what food?

Parasites are commonly associated with seafood, WILD GAME, and food processed with contaminated water, such as produce. (pg. 2-20)

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What practice should be used to prevent seafood toxins from causing a foodborne illness?

purchasing food from approved, reputable suppliers

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How should chemicals be stored

away from prep areas.

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what does the "L" stand for in the FDA's ALERT tool?

the whole tool is: Assure, LOOK, Employees, Reports, Threat. the L is for Look.

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What practice can help prevent allergic reactions?

Telling customers how an item is prepared.

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What symptom can indicate a customer is having an allergic reaction?

Wheezing or shortness of breath.

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Where should a food handler wash his or her hands after prepping food?

Designated sink for handwashing

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When should a food handler with a sore throat and fever be excluded from the operation?

When the customers served are primarily a highrisk population.

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A food handler comes to work with diarrhea. what should the manager tell the food handler to do?

Go home

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What should a food handler do to make gloves easier to put on?

select the correct size gloves

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when can a food handler diagnosed with Jaundice return to work?

When approved by the regulatory authority

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Which items are a potential physical contaminant?

things like fishbones, chicken bones, JEWELRY, glass and metal. any thing that can cause injury to your mouth or cause you to choke.

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what is the purpose of hand antiseptic?

Lower the number of pathogens on the skin.

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Single use gloves are not required when...

Washing produce

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

Wash hands

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What type of eggs must be used when preparing raw or undercooked dishes for high-risk populations?

Pasteurized

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What causes preschool-age children to be at risk for foodborne illness?

Their immune systems are not strong.

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Which organization includes inspecting food as one of its primary responsibilities?

U.S. Department of Agriculture aka USDA

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What should a server do after clearing a table?

wash hands

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What strategy can prevent cross-contamination?

Buy food that does not require prepping

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what temperatures do infrared thermometers measure?

Surface temperatures: good for measuring surface temperature of grills.

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When can glass thermometers be used?

When enclosed in a shatter proof casing

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Why should food temperatures be taken in two different locations?

because the temperature may vary in the food.

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A food handler is prepping a seafood dish on april 4, using shrimp and scallops. The shrimp has a use-by date of April 8, and the scallops have a use-by date of April 10. What is the use-by date for the seafood dish?

April 8th

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What information must be included on the label of food packaged on site for retail sale?

List of ingredients

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How should an item that has been recalled by its manufacturer be stored in an operation?

Separately from food that will be served.

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A food handler has just finished storing a dry food delivery. Which step was done correctly? Stored food...away from the wall, 4 inches off floor, underneath stairwell, or stored food in an empty chemical container?

Stored food away from the wall.

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which item should be rejected? bags of orgainc cookies in torn packaging, bottled milk at 41°F, shell eggs at an air temp of 45°F, or Live oysters at 50°F.

Bags of organic cookies in torn packaging should be rejected.

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Ready-to-eat TCS food prepped in house must be date marked if it is held for more than how many hours?

24 hours

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A local nursing home has a yearly barbecue for its residents. Which food item should bot be served?  
a. raw hamburgers, b. Raw carrots, c. potato salad or d. Deviled eggs

A. Raw hamburgers.

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When transporting food off site, how should information such as a use by date and time be communicated to the off site staff?

via labels on food

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what is the minimum internal cooking temperature for a veal chop?

145°F

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How many hours can cold food be held without refrigeration before it must be sold, served, or thrown out?

6 hours

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Lasagna was removed from hot holding for service at 11:00 am. By what time must it be served or thrown out?

3:00 p.m.

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What should be done with preset, unwrapped utensils that appear to be unused after quests have left the table?

Clean and sanitize the utensils

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What rule for serving bread should food handlers practice?

Do not re-serve uneaten bread.

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In a self service area, bulk unpackaged food does not need a label if the product...

does not make a claim about health or nutrient content.

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The temperature of duck breast is checked during cooking. According to the operation's policy, the duck breast must be cooked for 16 minutes to allow the internal temperature to reach 165°F. What HACCP principle is addressed by cooking the duck breast to 165°F?

Critical limit

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What must a food handler with an infected hand wound do to work safely with food?

Cover the wound with an impermeable cover and wear a single use glove?

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Which of these food processes does not require a variance from a regulatory authority?

Buying bean sprouts from a reputable supplier.

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What is a cross-connection?

Physical link between safe water and dirty water.

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What informatino must be posted on a dishwasher?

correct settings

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what scenario can lead to pest infestation? can storing recyclable in paper bags? T/F

true

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What is the first step in developing a HACCP plan?

Conduct a hazard analysis.

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What factors influence the effectiveness of a chemical sanitizer?

Concentration, temperature, contact time, pH, and water hardness.

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What is the first step of cleaning and sanitizing stationary equipment?

Unplug the unit

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What temperature should the water be for manual dishwashing?

110°F

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What organization requires a Material Safety data sheet to be included with hazardous chemicals?

Occupational safety and health administration.

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What must staff members do when transferring chemicals to a new container?

Label the container.

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what temperature must a high-temperature dishwasher's final sanitizing rinse be?

At least 180°F

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what must food handlers do when handling ready to eat food?  
a: wear an apron  
b: wear single-use-gloves  
c: Sanitize their hands  
d: use bare hands

B: wear single use gloves

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why are people who take certain medications at risk for foodborne illness?

Their immune systems are compromised.

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What should be done with a package of flour that is received with signs of dampness on the bag?

Reject the flour and return it to the supplier.

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Which responsibility is included in the Food and Drug Administration's role?

Regulating food transpored across state lines.

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What is the minimum internal temperature hot food must be held at to prevent pathogens from growing?

135°F

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What should staff do when receiving a delivery of food and supplies?

Visually inspect all food items

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How should staff make sure the chemical sanitizer being used on a food-prep surface is at the correct strength?

Use a test kit to check the sanitizer's concentration when mixing it.

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A tuna salad is removed from the cooler at 9:00 a.m. and put out for a buffet at 11:00 a.m. By what time must the tuna salad be served or thrown out?

3:00 p.m.

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When can raw, unpackaged meat be offered for self-service?

At Mongolian barbeques

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What rule for serving condiments should be practiced?

Serve condiments in original containers

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Bulk unpackaged food in self-service areas must be labeled when?

The manufacturer claims the food is healthy.

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The temperature of clam chowder is checked during holding. According to the operation's policy, the chowder must be thrown out. What HACCP principle is being practiced by throwing out the soup?

Corrective action

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Which process requires a variance from the regulatory authority? given:  
a: smoking food to enhance flavor  
b: serving wild game  
c: serving imported cheese  
d: sprouting seeds or beans

D. sprouting seeds or beans

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What information must be included on the label of a container of ready-to-eat TCS food prepped on site for retail sale?

Potential allergens

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What should be done with food that has been handled by a food handler who has been restricted or excluded from the operation due to illness?

Throw it out

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What should a food handler do with food after it is thawed in the microwave?

Cook it using conventional cooking equipment.

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What must an operation do before packaging fresh juice on site for later sale?

Obtain a variance

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What temperature must stuffed lobster be cooked to?

165°F for 15 seconds

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What temperature must cooked vegetables reach to be safely hot-held for service?

135°F

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Nursing home cafeteria staff are creating new menu items for a breakfast for residents and their family members. What item is not safe to serve?  
A: Mayonnaise  
B: Corned beef has  
C: Soft boiled eggs  
D: Pancakes

C: soft boiled eggs.

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When must a food handler change gloves?

As soon as they become dirty or torn.

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A food handler has cooled a container of chili to 70°F in 1 hour. How much time is left to cool the chili to 41°F?

5 hours

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What should a server do when taking a food order from customers who have concerns about food allergies?

Describe each menu item to customer who ask, including any "secret" ingredients.

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What is the minimum internal cooking temperature for chicken breast?

165°F for 15 seconds

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What thermometer is best suited to checking a dish-washing machine's final rinse temperature?

Maximum registering thermometer.

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