Food and Nutrition Sciences

Unit 1 Test

Safety and Sanitation/ServSafe

**PLEASE DO NOT WRITE ON THIS TEST**

**Directions:** Pick the answer that is most correct for the question asked. (1 point each question)

1. What are three types of hazards that make food unsafe?
	1. Biological, environmental, and chemical
	2. Biological, chemical, and sanitary
	3. Chemical, physical, and environmental
	4. Chemical, physical and biological
2. Cross-contamination occurs when
	1. Labels do not contain information on allergens.
	2. Food is not held at the correct temperature.
	3. Pathogens transfer from one surface or food to another.
	4. Deliveries of frozen food are rejected.
3. What is time-temperature abuse?
	1. Allowing food to stay at temperatures good for the growth of pathogens
	2. Receiving frozen food frozen
	3. Transferring pathogens from one surface or food to another
	4. Staying home when sick with a fever
4. A food handler accidentally sprays a cleaner into the fryer oil and continues to use the fryer. Which type of hazard is this?
	1. Biological
	2. Chemical
	3. Physical
	4. Environmental
5. A food handler transfers pathogens from hands to food. How could it have been prevented?
	1. Preventing cross-contamination
	2. Practicing good personal hygiene
	3. Controlling time and temperature
	4. Cleaning and sanitizing correctly
6. After cutting up melons, a food handler puts them in the cooler. What is this an example of?
	1. Practicing good personal hygiene
	2. Controlling time and temperature
	3. Preventing cross-contamination
	4. Correctly cleaning and sanitizing
7. A food handler uses the same cutting board to prepare raw meat and then immediately to chop produce. This is an example of
	1. Poor personal hygiene.
	2. Time and temperature abuse.
	3. Cross-contamination.
	4. Incorrectly cleaning and sanitizing.
8. Which is the correct order for handwashing?
	1. Wet hands and arms, apply soap, rinse hands and arms, and dry
	2. Apply soap, scrub hands and arms, wet hands and arms, rinse hands and arms and dry
	3. Wet hands and arms, apply soap, scrub hands and arms, rinse hands and arms, and dry
	4. Apply soap, scrub hands and arms, rinse hands and arms, and dry
9. Hands should be scrubbed with soap for how many seconds during handwashing?
	1. 1-2
	2. 3-5
	3. 6-9
	4. 10-15
10. A food handler has just finished busing a table. What must the food handler do before handling food?
	1. Wash hands
	2. Apply hand sanitizer
	3. Rinse hands
	4. Wipe hands clean
11. When should hand antiseptics be used?
	1. After handwashing
	2. Before handwashing
	3. Instead of handwashing
	4. When gloves aren’t available
12. Handwashing sinks should be used for
	1. Handwashing only.
	2. Handwashing and cleaning vegetables.
	3. Handwashing and dumping mop water.
	4. Handwashing and prepping food.
13. 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 his or her gloves?
	1. Check them for tears
	2. Wash them
	3. Wiper them on a towel
	4. Change them
14. A food handler has an infected wound on a finger. What must be placed over the wound?
	1. A bandage
	2. A glove
	3. A bandage and glove
	4. A finger cot
15. What jewelry can food handlers wear while working?
	1. Diamond bracelet
	2. Sports watch
	3. Medical ID bracelet
	4. Plain band ring
16. To keep food safe, a hair restraint must be worn when
	1. Busing tables
	2. Cleaning restrooms
	3. Prepping food
	4. Delivering food off-site
17. Which symptoms must be reported to a manager
	1. Headache, ear ache, fever, dizziness
	2. Toothache, back ache, itchy eyes, rash with fever
	3. Diarrhea, vomiting, jaundice, sore throat with fever
	4. Runny nose, fatigue, swollen joints, coughing
18. Pathogens grow well between which temperatures?
	1. 0°F and 32°F
	2. 32°F and 41°F
	3. 41°F and 135°F
	4. 135°F and 165°F
19. Which food item needs time and temperature control to keep it safe?
	1. Loaf of bread
	2. Cooked rice
	3. Whole apples
	4. Bottled ketchup
20. Where should a food handler check the temperature of food?
	1. On the bottom surface
	2. On the top surface
	3. In the thinnest part
	4. In the thickest part
21. Cooked poultry must reach what minimum internal temperature for at least 15 seconds?
	1. 135°F
	2. 145°F
	3. 155°F
	4. 165°F
22. At what minimum temperature must hot TCS food be held?
	1. 70°F
	2. 100°F
	3. 120°F
	4. 135°F
23. Ready-to-eat TCS food that will be held for longer than 24 hours must be labeled with the date the food
	1. Was purchased.
	2. Is stored.
	3. Will be prepared.
	4. Must be thrown out.
24. What is the correct temperature for receiving cold TCS food?
	1. 41°F
	2. 45°F
	3. 51°F
	4. 55°F
25. What is one of the correct ways to thaw TCS food?
	1. On the counter overnight.
	2. As part of the cooking process.
	3. In a sink full of hot water.
	4. Under a heat lamp.
26. Food containing an allergen comes into contact with another food item and their proteins mix. This is called
	1. Cross-contamination.
	2. Allergen spread.
	3. Cross-contact.
	4. Pathogenic safety.
27. To prevent cross-contamination when prepping raw meat and ready-to-eat food, a food handler should
	1. Prepare them at the same time on the same prep table.
	2. Clean and sanitize the work surfaces between each product.
	3. Wear gloves when handling the meat but not the ready-to-eat product.
	4. Hold both products at the correct temperature.
28. The correct way to scoop ice for a customer’s beverage is to use
	1. Clean bare hands.
	2. Customers’ cup.
	3. Clean glasses.
	4. Ice scoops.
29. Where should wiping cloths be stored when not in use?
	1. On the counter
	2. In sanitizer solution
	3. In the cook’s apron pocket
	4. On a hook by the prep table
30. Juice from raw ground beef has dripped onto a pan of wrapped whole strawberries. What should the food handler do?
	1. Remove the dirty wrap; replace it with a new wrap, and return the pan to storage.
	2. Wipe the meat juice off the wrap with a towel and return the pan to storage.
	3. Remove the dirty wrap, rinse the strawberries and the pan, replace the wrap and return it to storage.
	4. Set the pan of strawberries aside and ask the manager what to do.
31. Where should cleaning supplies and chemicals be stored?
	1. On a shelf above food
	2. On a shelf next to food
	3. In a designated storage area
	4. In the walk-in cooler
32. What are three of the Big Eight food allergens?
	1. Eggs, wheat, fish
	2. Onions, broccoli, potatoes
	3. Olives, mushrooms, lettuce
	4. Coffee, raspberries, corn
33. A customer with a milk allergy is served a slice of pie with ice cream. What should the server do?
	1. Tell the customer to eat only the pie, and leave the ice cream on the plate.
	2. Prep a new dessert by placing a different slice of pie on a clean and sanitized plate, and then serve it.
	3. Scoop the ice cream off the plate and wipe off any that may have gotten on the pie and then serve it.
	4. Wipe away any ice cream that may have gotten on the pie, place the pie on a clean and sanitized plant, and then serve it.
34. Surfaces that touch food must be
	1. Rinsed only.
	2. Cleaned only.
	3. Rinsed and sanitized.
	4. Cleaned and sanitized.
35. What is the first step when cleaning and sanitizing correctly?
	1. Rinse the surface
	2. Remove food from the surface
	3. Sanitize the surface
	4. Wash the surface
36. Why is it important to leave a sanitizer on the surface for the correct amount of time?
	1. To make sure the surface is clean.
	2. To remove food items from the surface more efficiently.
	3. To reduce pathogens on the surface to safe levels.
	4. To kill all pathogens that may have been on the surface.
37. What should a dish washer do to make sure a sanitizer is effective?
	1. Use extra hot water with the sanitizer.
	2. Add twice the amount of sanitizer.
	3. Leave items in the sanitizer for twice as long.
	4. Use a test kit to check the sanitizer’s strength.
38. Pest can cause which two types of contamination?
	1. Chemical and nutritional
	2. Nutritional and physical
	3. Physical and biological
	4. Biological and chemical
39. What must the third compartment in the three-compartment sink be filled with?
	1. Water alone
	2. Water and detergent
	3. Water and sanitizer
	4. Water and spot remover
40. After how many hours of constant use must a food-contact surface be cleaned and sanitized?
	1. 1
	2. 2
	3. 3
	4. 4