

**CERTIFICATE OF FOOD SAFETY EDUCATION PROGRAM
FINAL EXAM**

DO NOT WRITE ON THIS TEST – USE ANSWER SHEET FOR FINAL TEST

- 1. The cooling of foods is extremely important. Food that needs to be properly cooled should have it's temperature reduced to _____ degrees or less within two hours.**
 - a. 70
 - b. 85
 - c. 80
 - d. 75

- 2. Food that needs to be kept at low temperatures must be brought to _____ degrees within four hours.**
 - a. 60
 - b. 55
 - c. 41
 - d. 50

- 3. Hot food that needs to be kept at a holding temperature should not reach a temperature below _____ degrees.**
 - a. 30
 - b. 135
 - c. 100
 - d. 120

- 4. Contaminated foods CAUSE approximately _____ cases of illness each year.**
 - a. three million
 - b. one million
 - c. ten million
 - d. five million

- 5. Biological food contamination could include micro organisms such as _____.**
 - a. bacteria and viruses
 - b. parasites
 - c. fungi
 - d. all of the above

- 6. What is the temperature danger zone for food?**
 - a. between 70 and 80 degrees
 - b. between 56 and 76 degrees
 - c. between 51 and 175 degrees
 - d. between 41 and 135 degrees

7. What percent of food contamination is caused by poor hygiene?

- a. 26%
- b. 90%
- c. 2%
- d. 17%

8. The maximum amount of time that food should be exposed to the danger zone is ____.

- a. 12 hours
- b. 4 hours
- c. 8 hours
- d. 10 hours

9. Typhoid fever bacteria are transmitted to food by ____.

- a. coughing without covering the mouth
- b. fecal to food (poor hand washing) transmission
- c. using the wrong disinfectant
- d. washing with potable water

10. What is a critical control point?

- a. When the manager complains the food you just prepared tastes lousy
- b. A procedure which eliminates or reduces the chance of food being exposed to hazards
- c. Not cooking food long enough
- d. Steps which prepared foods must go through from receiving to selling

11. The hazardous communication program is used to ____.

- a. inform of the hazards in the workplace
- b. ensure that employees are trained every year on the proper use and handling of chemicals
- c. require manufacturers labels, containing a list of possible hazards, be made available
- d. all of the above

12. According to the hot water method for sanitizing, the water temperature should be at ____ degrees or higher.

- a. 110
- b. 120
- c. 170
- d. 200

13. When sanitizing an area where food has been in contact, the sanitizing must be done ____.

- a. At least every four hours
- b. when soiled
- c. when other products have been used
- d. all of the above

14. The following are steps in hand washing EXCEPT ____.

- a. use cool water so you are not tempted to stop too quickly
- b. apply soap and rub hands and forearms vigorously for 20 seconds
- c. rinse thoroughly with warm water
- d. dry with sanitary paper towels or hot air dryer

15. Which of the following diseases or conditions prevents a person from working in food service?

- a. HIV
- b. hepatitis B
- c. eczema
- d. typhoid fever

16. Blood is a contaminant. Food handlers should be very careful when handling sharp objects, such as knives. If food is exposed to blood the food should be ____.

- a. washed
- b. thrown away
- c. cooked well
- d. none of the above

17. When delivered, chilled foods should be received at a temperature of ____ degrees.

- a. 33
- b. 38
- c. 41
- d. 45

18. Which food items should be received first?

- a. dry food
- b. frozen food
- c. a fresh food
- d. does not matter which is received first

19. Potentially hazardous food products which reach 70° F while not in the cooking or cooling process are deemed ____.

- a. abused and must be discarded
- b. contaminated and must be cooked to 165°F
- c. in the danger zone and must be chilled in a freezer to 41°F
- d. thawed and ready to serve

20. The two stage cool down process requires cooked food, which is to be stored, to be chilled to ____.

- a. 100°F in 2 hrs. - 32°F in 4 more hrs.
- b. 70°F in 2 hrs. - 41°F in 4 more hrs.
- c. 100°F in 4 hrs. - 32°F in 2 more hrs.
- d. 70°F in 4 hrs. - 41°F in 2 more hrs.

21. To minimize threats, _____.

- a. encourage employees to report suspicious activities
- b. install video cameras and restrict back-door access
- c. inspect all incoming food items
- d. all of the above

22. Rodents can carry many diseases including _____.

- a. rabies
- b. salmonella
- c. polio
- d. a and b

23. The best inventory practice for a food facility is _____?

- a. last in first out (LIFO)
- b. packages on lower shelves should be removed first
- c. first in first out (FIFO)
- d. none of the above

24. When storing pesticides, they should _____.

- a. be locked in a cabinet away from food
- b. be kept in their original containers
- c. have a Material Safety Data Sheet for each product
- d. all of the above

25. Which is NOT a major species of cockroach?

- a. American
- b. Brownbanded
- c. New York City
- d. Oriental