

ServSafe Manager Practice Test

(Chapter 1- Providing Safe Food)

1. Question

Which department regulates and inspects meat, poultry, and eggs?

- The Food and Drug Administration (FDA)
- The U.S. Department of Agriculture (USDA)
- The Centers for Disease Control and Prevention (CDC) and the U. S. Public Health Service (PHS)
- State and local regulatory authorities

2. Question

Which of the following can cause Foodborne Illness?

- People
- Bacteria
- Metal
- Dust

3. Question

Food handlers who don't wash their hands correctly can cause foodborne illness.

- True
- False

4. Question

Adults are more likely than preschool-age children to get sick from contaminated food.

- True
- False

5. Question

Ready-to-eat food includes (select all that apply)

- Cooked food
- Washed fruit and vegetables
- Deli meat
- Bakery item
- Spices

6. Question

Among all types of “food safety hazards,” the Pathogens are the greatest threat to food safety.

- True
- False

7. Question

What types of food can be eaten without further preparation, washing or cooking?

- RTE Foods
- TCS Foods
- FDA Recommends
- None of the above

8. Question

Select all that apply for TCS foods

- Milk
- Eggs
- Meats
- Cut Melons
- Nuts
- Cut Tomatoes

9. Question

Which of the following types of food carry harmful toxins? (selects all that apply)

- chicken
- mushrooms
- fishbones
- seafood

10. Question

For this situation, select one of the following ways in which food became unsafe.

Leftover chili is cooled on the counter.

- Poor personal hygiene
- Time-temperature abuse
- Failing to cook food adequately
- Cross-contamination

11. Question

Select most common three types of contamination to food

- Biological
- Logical
- Chemical
- Physical
- Natural

12. Question

After eating some food when two or more people get the same illness is called

- Fever
- Food Poisoning
- Foodborne Illness
- All of the above

13. Question

After eating some food in a restaurant when a customer falls ill is called **FOODBORNE ILLNESS**.

- True
- False

14. Question

For this situation, select one of the following ways in which food became unsafe.

A food handler prepping a salad stops to scratch an itch on her arm and then returns to making the salad.

- Failing to cook food adequately
- Holding food at temperatures
- Contaminated equipment
- Poor personal hygiene

2. 15. Question

Which type of the following foods needs careful handling to prevent contamination?

- RTE Foods
- TCS Foods

- A and B both

16. Question

In your food business who must understand food safety practices and create the necessary procedures?

- Owner
- Manager
- Food Handler
- Kitchen Staffs

17. Question

By this action "Touch or scratch wounds and then touch food" in which the food became unsafe?

- Poor Personal Hygiene
- Poor Cleaning and Sanitizing
- Cross Contamination
- Time-Temperature Abuse

18. Question

Which of the following food that supports the rapid growth of Microorganisms? (Select all that apply)

- Contains moisture
- Contains protein
- Has a neutral or slightly acidic pH
- Holding food at improper temperature

19. Question

What action describes foodhandler leaves the restroom without washing his/her hands

- Time-temperature abuse
- Poor personal hygiene
- Cross-contamination
- Contaminated equipment

20. Question

The temperature **danger zone** is food temperatures between

- 35 and 100 degrees Fahrenheit
- 25 and 125 degrees Fahrenheit
- 35 and 130 degrees Fahrenheit
- 41 and 135 degrees Fahrenheit

21. Question

Select which of the following is the “four most common ways food becomes contaminated”?

- Time-temperature abuse
- Time-temperature abuse
- Poor personal hygiene
- Purchasing from approved, reputable suppliers
- Poor Cleaning & Sanitizing

22. Question

Which of the following food that NOT contains a TCS food. (select all that apply)

- Orange juice
- Refried beans
- Shrimp fried rice
- Whole-wheat bread
- Tofu ice cream

23. Question

For this situation, select one of the following ways in which food became unsafe.

A food handler wearing gloves places a chicken breast on the grill and then places lettuce and tomato on a bun.

- Failing to cook food adequately
- Cross-contamination
- Poor personal hygiene
- Time-temperature abuse

24. Question

Which of the following groups are the “Higher risk populations” in foodborne illness outbreak? (select all that apply)

- Infants
- Children
- Teenager

- Elderly
- People who are seriously ill,

25. Question

TCS stands for

- Time Control for Safety
- Temperature Control for Safety
- Three Contamination Safety
- Time to Control Safety

26. Question

For this situation, select one of the following ways in which food became unsafe.

A server setting tables touch the food-contact surfaces of a water glass when placing it on the table.

- Cross-contamination
- Poor personal hygiene
- Time-temperature abuse
- Contaminated equipment

27. Question

TCS foods are left in the danger zone for ____ hours?

- less than one hour
- one hour to two hours
- more than two hours but less than three hours
- more than four hours

28. Question

A food handler's hands can transfer pathogens from one food to another.

- True
- False

29. Question

What are the following actions comes under Time-Temperature Abuse? (select all that apply)

- Food is not stored at the correct temperature
- Food is not cooked enough
- Contaminated ingredients are added to food

- Food is not reheated enough

30. Question

Whose responsibility is to ensure that employees have the knowledge and skills needed to handle food safely in your establishment?

- All Kitchen staff
- Food Manager
- Food Handler
- All cleaning Staff