##### **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 fills illness 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

##### 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