##### **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