

## Food Protection Manager Practice Exam with Answers

- 1 Which of the following occurs with the use of adequate lighting in a food establishment?
  - a. It encourages pest to enter
  - b. It is more difficult to identify hazards
  - c. It makes cleaning and sanitizing easier**
  - d. It makes cleaning and sanitizing more complicated
  
- 2 What is the proper minimum clearance between the floor and floor-mounted equipment?
  - a. 4 inches
  - b. 6 inches**
  - c. 8 inches
  - d. 12 inches
  
- 3 What minimum temperature is required for rapidly reheating previously cooked foods?
  - a. 140 F
  - b. 155 F
  - c. 165 F**
  - d. 180 F
  
- 4 When using hot water to manually sanitize objects, the objects must be immersed in water for at least
  - a. 15 seconds in water that is at least 135 F
  - b. 15 seconds in water that is at least 150 F
  - c. 20 seconds in water that is at least 150 F
  - d. 30 seconds in water that is at least 171 F**
  
- 5 A hose may be attached to a faucet in a food establishment only if the hose
  - a. has treated connector instead of clamps
  - b. has threaded connectors on both ends to simplify joining
  - c. is long enough to reach the bottom of a sink
  - d. is equipped with a backflow prevention device**
  
- 6 An employee would not be allowed to work in a food preparation area with
  - a. a headache
  - b. diarrhea**
  - c. a sore throat but no fever
  - d. a leg cut with a tight-fitting bandage

- 7 Which of the following employees would be allowed to work in a food service business?
- a. waitress with an open cut
  - b. busboy wearing a bandaid on his thumb
  - c. food preparer with a cut, covered by a bandaid and a disposable glove**
  - d. dishwasher with a boil on his neck
- 8 Which of the following is unacceptable for food workers' fingernails?
- a. Nails neatly trimmed and filed
  - b. uncovered artificial fingernails**
  - c. unpolished nails
  - d. gloves covering artificial fingernails
- 9 Meat cooked in a microwave oven must be
- a. kept uncovered during cooking
  - b. allowed to stand uncovered for 1 minute after cooking
  - c. heated to a temperature of at least 155 F
  - d. rotated or stirred during cooking**
- 10 The temperature danger zone is correctly described as the temperature range
- a. between 40F and 150F
  - b. where harmful bacteria grow rapidly**
  - c. in which harmful bacteria will be killed
  - d. in which food should be stored
- 11 A food manager sees a chef in a prep kitchen tasting mashed potatoes with his finger. What should the manager do?
- a. Tell the chef if this happens again the potatoes will be thrown away.
  - b. Do not stay or do anything because mashed potatoes are not a time/temperature control for safety food.
  - c. Throw the potatoes out immediately.**
  - d. Reheat the potatoes to 165 F before serving to customers.
- 12 What is the acceptable method of manual warewashing/dishwashing?
- a. pre-wash, sanitize, rinse, wash and air dry
  - b. pre-wash, rinse, wash, air dry and sanitize
  - c. pre-wash, wash, rinse, sanitize, and air dry**
  - d. pre-wash, wash, sanitize, rinse and air dry
- 13 What is the proper way to store cleaned and sanitized glasses and cups?
- a. Bottom down in a closed cabinet
  - b. Bottom up in a clean, dry location**
  - c. Near the beverage machine
  - d. On a clean absorbent cloth

- 14 What should be the water temperature when thawing food under running water?
- a. 165 F
  - b. 41 F
  - c. 70 F**
  - d. 32 F
- 15 All of the following are time/temperature control for safety (TCS) food except
- a. refried beans
  - b. baked potatoes
  - c. cooked rice
  - d. whole wheat bread**
- 16 An integrated pest management system (IPM) balances
- a. prevention and control**
  - b. control and inspection
  - c. sanitation and inspection
  - d. elimination and sanitation
- 17 Which of the following may a food facility do with a food previously served to a customer?
- a. Use leftover bread and rolls to make poultry dressing
  - b. Serve unopened, individually wrapped crackers and jelly again**
  - c. Serve leftover garden salads
  - d. Pour unused cream from pitchers back into refrigerated containers
- 18 When teaching proper handwashing procedures to employees, the manager should emphasize the need
- a. for clean, short nails**
  - b. for hand lotion by each sink
  - c. to rinse in a sanitizing solution
  - d. to wear gloves whenever possible
- 19 Where should chemicals be stored?
- a. Under the hand washing sink
  - b. On a shelf near the dishwasher
  - c. In an area separate from the kitchen**
  - d. In the area with linens and utensils
- 20 New employees in the food service industry should be trained to wash their hands by rubbing them together vigorously for at least
- a. 5-10 seconds
  - b. 11-14 seconds
  - c. 15-20 seconds (best possible answer)**
  - d. 21-25 seconds
- (note: 10-15 seconds is the correct answer)

- 21 For how many days must shellstock tags be kept on file?
- a. 30
  - b. 60
  - c. 90**
  - d. 120
- 22 Anisakiasis is a parasitic illness associated with
- a. chicken
  - b. fish**
  - c. pork
  - d. vegetables
- 23 The food manager should verify that when the delivery driver enters food preparation areas that the driver
- a. complies with the Food Code**
  - b. has good morals
  - c. places canned foods right side up
  - d. tastes the food at the establishment
- 24 A food service worker who has a minor cut on the hand
- a. should wash the cut before returning to work
  - b. should not work in food preparation
  - c. can work with no restrictions
  - d. can work if a bandage and glove are worn**
- 25 Which of the following food protection practices would be most effective in preventing salmonellosis?
- a. Cooking food to 165 F for 15 seconds before serving**
  - b. Having a good pest control program
  - c. Having all employees wear hair restraints
  - d. Buying meat and poultry from an approved source
- 26 Which of the following is the best way to prevent contamination when tableware is pre-set?
- a. Spray the tableware with sanitizer
  - b. Wrap, cover, or invert the tableware**
  - c. Place the tableware atop the plate-ware
  - d. Wipe down the table prior to tableware placement
- 27 Carpeting may be used in which of the following areas?
- a. restrooms
  - b. dining areas**
  - c. dishwashing areas
  - d. food preparation areas

- 28 Protecting foods from pests includes
- a. **inspecting food deliveries**
  - b. using a backflow preventer
  - c. storing chemicals away from food
  - d. washing hands after using the restroom
- 29 In which of the following areas of a food establishment are shielded, coated, or shatter-resistant bulbs required to be used in light fixtures?
- a. bathroom
  - b. break room
  - c. lobby
  - d. **prep area**
- 30 Ice used for cooling or holding food containers must
- a. be changed every 3 hours
  - b. be made from water that contains at least 0.5 parts per million (ppm) free available chlorine
  - c. be shaved or flaked
  - d. **not be used for human consumption**
- 31 Which of the following foods can be stored safely at room temperatures?
- a. **raw whole carrots**
  - b. sliced watermelon
  - c. cooked rice
  - d. baked potatoes
- 32 After removing a glass from a sanitizing solution, a food service employee should
- a. rinse it with water and towel dry
  - b. towel it dry
  - c. **allow it to air-dry**
  - d. wipe off any water spots
- 33 Fish to be eaten raw or partially cooked must be frozen to destroy
- a. fungi
  - b. viruses
  - c. **parasites**
  - d. bacteria
- 34 All of the following are safe food storage practices for refrigerated foods except the storage of
- a. a closed box of lettuce on a shelf below a pan of baked beans
  - b. **shredded cabbage below a case of whole, shell eggs**
  - c. cooked rice on the corner of a shelf
  - d. parmesan cheese near a cooked pork roast

- 35 What is the primary concern of the Center of Disease Control (CDC) in regards to food safety?
- a. **Prevent and monitor foodborne disease outbreak**
  - b. Inspect feeds and medicines consumed by animals
  - c. ensures proper licensure and training for pest control operators
  - d. Inspect water quality standards and the regulation of pesticide use
- 36 What is the temperature danger zone where bacteria multiply rapidly in time/temperature control for food safety?
- a. 32 F to 150 F
  - b. 35 F to 140 F
  - c. 41 F to 150 F
  - d. **41 F to 135 F**
- 37 Which of the following would be the most likely source of the Norovirus?
- a. **Fresh vegetables from a salad bar**
  - b. Cooked, cooled vegetables from the refrigerator
  - c. Cooked vegetable casserole
  - d. Reheated vegetable soup
- 38 Which of the following must be posted in a food establishment?
- a. a sign reminding food employees to clock in
  - b. **a sign reminding food employees to wash their hands**
  - c. a menu with prices listed
  - d. a vegetarian menu
- 39 Which of the following is the most common pest found in food establishments?
- a. termites
  - b. **flies**
  - c. mosquitos
  - d. moths
- 40 Which of the following is the correct procedure?
- a. a cook washes his or her hands over the preparation sink with soap and running water and dries them with a paper hand towel
  - b. **a cook washes his or her hands over the hand wash sink with soap and running water and dries them with a paper hand towel**
  - c. a bartender washes her or her hands over a hand wash sink with soap and running water and dries them with a bar cloth.
  - d. a chef uses hand sanitizer instead of washing with soap and water
- 41 The First-In-First Out (FIFO) process is used in
- a. **product rotation**
  - b. hot holding
  - c. slacking
  - d. reheating

- 42 Proper handling of tableware includes all of the following except
- a. holding plates by the bottom edge
  - b. carrying glasses on a tray or in a rack
  - c. strong flatware so it can be picked up by the handle
  - d. holding cups by the rim**
- 43 What is the purpose of time/temperature control for safety (TCS)?
- a. limit pathogenic microorganism growth**
  - b. ensure maximum nutrition
  - c. limit cooking time
  - d. control the food's temperature
- 44 Which of the following is an improper way to thaw food?
- a. under cold running water
  - b. straight from freezer to grill
  - c. on a clean surface at room temperature**
  - d. in a microwave oven followed by immediate cooking
- 45 Food service facilities may serve raw beef to customers, provided that
- a. the beef has been frozen at a temperature below -35 F
  - b. the customer has requested the beef to be served raw
  - c. a consumer advisory is clearly displayed**
  - d. the facility serves only free-range, grass-fed beef
- 46 Bacteria that causes foodborne illness grow best in
- a. protein foods**
  - b. acidic foods
  - c. high sugar foods
  - d. water
- 47 Trichinosis is a disease caused by
- a. virus
  - b. bacterium
  - c. parasite**
  - d. fungus
- 48 A visual check of the food-contact surfaces of equipment and utensils should be made in order to
- a. ensure customer peace of mind
  - b. verify cleanliness and proper use**
  - c. ensure compliance with local regulations
  - d. avoid health inspectors

- 49 Which food is associated with scombroid poisoning?
- a. mushrooms
  - b. tuna fish**
  - c. potatoes
  - d. chicken
- 50 Vibrio species is a foodborne illness related to the eating of
- a. undercooked ground beef
  - b. raw vegetables
  - c. uncooked poultry products
  - d. raw shellfish**
- 51 A food manager has learned that two customers became ill after eating chicken sold the previous night. What should the manager do?
- a. immediately throw out all leftover chicken
  - b. apologize and send the customer a coupon
  - c. notify and cooperate with the local health department**
  - d. taste and smell the leftover chicken
- 52 Where should a wet wiping cloth to be stored between uses?
- a. hot, soapy water
  - b. sanitizing solution**
  - c. utility sink
  - d. covered container
- 53 Which of the following is a foodborne disease outbreak risk factor?
- a. improper cooking temperatures**
  - b. food being cooled too rapidly
  - c. keeping food hot for too long
  - d. impaired immune systems
- 54 The most important activity for an effective pest control program is to
- a. eliminate sources of food, water, and shelter for pests**
  - b. use baited traps
  - c. spray pesticide routinely
  - d. conduct annual pest control educational programs for the staff
- 55 At 9:00 a.m., a food worker prepares 5 gallons of tuna salad with cold tuna, dried onion and celery flakes, and cold mayonnaise. Next, chilled hard boiled egg are chopped and added. The salad is placed in a shallow plastic container, covered, and stored in the refrigerator at 40F. Which of the following is a true statement about the salad's preparation?
- a. the eggs should not be added until just before the salad is served
  - b. the procedures followed by the employee are acceptable**
  - c. the salad should be stored in stainless steel rather than plastic
  - d. the temperature of the refrigerator is too high

- 56 Grease and condensate may build up on the floors, walls, and ceilings of a food establishment if
- a. a large amount of bacon is cooked
  - b. a grill is operated at too high a temperature
  - c. the back door is left open
  - d. the ventilation system is inadequate**
- 57 Which one of the following agencies is responsible for inspecting meat and poultry products?
- a. American Public Health Association (APHA)
  - b. Environmental Protection Agency (EPA)
  - c. Occupational Safety and Health Administration (OSHA)
  - d. U.S. Department of Agriculture (USDA)**
- 58 How must raw chicken be stored in a refrigerator?
- a. uncovered
  - b. below cooked foods**
  - c. above raw beef
  - d. near a thermometer
- 59 When cooked in a microwave, food is covered in order to
- a. ensure temperature stability
  - b. help maintain moisture
  - c. reach a temperature of 165 F
  - d. ensure even heat distribution**
- 60 Insecticide sprays that kill cockroaches and flies should be used
- a. only if they are approved for food areas**
  - b. anywhere pests are seen
  - c. only if applied by a manager
  - d. on food-contact surfaces if washed off later
- 61 Which of the following foods have not been identified by the Food and Drug Administration (FDA) as a source of food allergies?
- a. milk and eggs
  - b. pork and artificial sweeteners**
  - c. peanuts and soybeans
  - d. fish and crustacean shellfish
- 62 Trichinosis normally occurs in undercooked
- a. chicken
  - b. ground beef
  - c. wild game**
  - d. vegetables

- 63 E. coli is a bacteria that grows inside  
**a. mammals**  
b. fruit  
c. fish  
d. cheese
- 64 If a food service employee shows symptoms of foodborne illness, who is responsible for preventing the employee from working?  
a. the employee  
b. the health department  
c. the customers (if they complain)  
**d. the person in charge**
- 65 Food contamination is caused most often by  
a. dented containers  
b. dirty cutting boards  
**c. poor personal hygiene**  
d. poor refrigeration
- 66 Which of the following is the best practice for storing food packaging materials?  
a. store materials in the cooler or refrigerator  
**b. keep materials in the original overwrap or carton**  
c. store materials unwrapped  
d. wipe materials with clean sanitizing solution before use
- 67 What should be done with potato salad received at a temperature of 50 F?  
a. place it in the freezer for rapid cooling  
b. place in the refrigerator for rapid cooling  
**c. reject the shipment**  
d. use it as soon as possible
- 68 Cutting blocks and boards must be discarded or repaired if they are  
a. too large for the dishwashing machine  
b. made of wood  
c. discolored  
**d. not easily cleanable**
- 69 Potable water requires a minimum air gap between the supply outlet and the waste drain that equals  
**a. 1 inch**  
b. 2 inches  
c. 4 inches  
d. 6 inches

- 70 What is the maximum temperature at which cold foods can be held on the buffet line?
- a. 0 F
  - b. 32 F
  - c. 41 F**
  - d. 50 F
- 71 Which of the following is an acceptable method for storing food products?
- a. storing cooked products above raw products in the refrigerator**
  - b. immediately refrigerating 5 gallons of soup in the container in which it was cooked
  - c. covering pasta products with a clean damp cloth
  - d. tightly wrapping a leftover 12-pound roast and refrigerating it 2 1/2 hours after cooking
- 72 Which of the following is most likely to cause foodborne illness?
- a. a vegetable cutting board that was cleaned, but not sanitized
  - b. cooks who did not wash their hands after going to the restroom**
  - c. fried chicken held at 150 F for 4 hours
  - d. tuna salad held at 38 F for 4 hours
- 73 The use of single service gloves is required when
- a. handling ready-to-eat foods**
  - b. removing trash from the premises
  - c. operating the cash register
  - d. using utensils on the serving line
- 74 A food worker's hands must be washed
- a. after handling raw foods and before handling ready-to-eat foods**
  - b. when switching from slicing provolone to swiss cheese
  - c. and sanitized with an alcohol or chlorine-based sanitizer
  - d. for a full 60 seconds
- 75 Which of the following records should the food manager document, sign and date?
- a. customer visits
  - b. meals served
  - c. pest count
  - d. instrument calibration**
- 76 Who is authorized to apply all restricted-use pesticides including sprays, gases, and powders?
- a. Person in Charge
  - b. Certified Food Protection Manager
  - c. Pest Control Operator**
  - d. Health Inspector

- 77 Which of the following can harbor bacteria?
- a. food equipment that can be dismantled
  - b. food equipment that is cracked**
  - c. food equipment that is nontoxic
  - d. food equipment that is corrosion restraint
- 78 Sanitizers are chemicals designed to
- a. clean food contact surfaces
  - b. kill most bacteria on food contact surfaces**
  - c. be diluted in water of at least 170 F
  - d. be rinsed after every use
- 79 Which of the following is an unsafe food handling practice?
- a. cooling hot food in the refrigerator**
  - b. cooling food in shallow, stainless steel pans
  - c. separating cooling food from raw, frozen food
  - d. before cooling, dividing large amounts into smaller amounts
- 80 Which of the following factors is most important in the prevention of illness from the Hepatitis A virus?
- a. proper cooling of food
  - b. proper handwashing**
  - c. proper pest control
  - d. thorough cleaning and sanitizing of equipment