

Food Protection Manager Practice Exam

- 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?
- 30
 - 60
 - 90
 - 120
- 22 Anisakiasis is a parasitic illness associated with
- chicken
 - fish
 - pork
 - vegetables
- 23 The food manager should verify that when the delivery driver enters food preparation areas that the driver
- complies with the Food Code
 - has good morals
 - places canned foods right side up
 - tastes the food at the establishment
- 24 A food service worker wh has a minor cut n the hand
- should wash the cut before returning to work
 - should not work in food preparation
 - can work with no restrictions
 - can work if a bandage and glove are worn
- 25 Which of the following food protection practices would be most effective in preventing salmonellosis?
- Cooking food to 165 F for 15 seconds before serving
 - Having a good pest control program
 - Having all employees wear hair restraints
 - 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?
- Spray the tableware with sanitizer
 - Wrap, cover, or invert the tableware
 - Place the tableware atop the plate-ware
 - Wipe down the table prior to tableware placement
- 27 Carpeting may be used in which of the following areas?
- restrooms
 - dining areas
 - dishwashing areas
 - food preparation areas

- 28 Protecting foods from pests includes
- inspecting food deliveries
 - using a backflow preventer
 - storing chemicals away from food
 - 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?
- bathroom
 - break room
 - lobby
 - prep area
- 30 Ice used for cooling or holding food containers must
- be changed every 3 hours
 - be made from water that contains at least 0.5 parts per million (ppm) free available chlorine
 - be shaved or flaked
 - not be used for human consumption
- 31 Which of the following foods can be stored safely at room temperatures?
- raw whole carrots
 - sliced watermelon
 - cooked rice
 - baked potatoes
- 32 After removing a glass from a sanitizing solution, a food service employee should
- rinse it with water and towel dry
 - towel it dry
 - allow it to air-dry
 - wipe off any water spots
- 33 Fish to be eaten raw or partially cooked must be frozen to destroy
- fungi
 - viruses
 - parasites
 - bacteria
- 34 All of the following are safe food storage practices for refrigerated foods except the storage of
- a closed box of lettuce on a shelf below a pan of baked beans
 - shredded cabbage below a case of whole, shell eggs
 - cooked rice on the corner of a shelf
 - 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?
- Prevent and monitor foodborne disease outbreak
 - Inspect feeds and medicines consumed by animals
 - ensures proper licensure and training for pest control operators
 - 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?
- 32 F to 150 F
 - 35 F to 140 F
 - 41 F to 150 F
 - 41 F to 135 F
- 37 Which of the following would be the most likely source of the Norovirus?
- Fresh vegetables from a salad bar
 - Cooked, cooled vegetables from the refrigerator
 - Cooked vegetable casserole
 - Reheated vegetable soup
- 38 Which of the following must be posted in a food establishment?
- a sign reminding food employees to clock in
 - a sign reminding food employees to wash their hands
 - a menu with prices listed
 - a vegetarian menu
- 39 Which of the following is the most common pest found in food establishments?
- termites
 - flies
 - mosquitos
 - moths
- 40 Which of the following is the correct procedure?
- a cook washes his or her hands over the preparation sink with soap and running water and dries them with a paper hand towel
 - 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
 - a bartender washes her or her hands over a hand wash sink with soap and running water and dries them with a bar cloth.
 - a chef uses hand sanitizer instead of washing with soap and water
- 41 The First-In-First Out (FIFO) process is used in
- product rotation
 - hot holding
 - slacking
 - reheating

- 42 Proper handling of tableware includes all of the following except
- holding plates by the bottom edge
 - carrying glasses on a tray or in a rack
 - strong flatware so it can be picked up by the handle
 - holding cups by the rim
- 43 What is the purpose of time/temperature control for safety (TCS)?
- limit pathogenic microorganism growth
 - ensure maximum nutrition
 - limit cooking time
 - control the food's temperature
- 44 Which of the following is an improper way to thaw food?
- under cold running water
 - straight from freezer to grill
 - on a clean surface at room temperature
 - in a microwave oven followed by immediate cooking
- 45 Food service facilities may serve raw beef to customers, provided that
- the beef has been frozen at a temperature below -35 F
 - the customer has requested the beef to be served raw
 - a consumer advisory is clearly displayed
 - the facility serves only free-range, grass-fed beef
- 46 Bacteria that causes foodborne illness grow best in
- protein foods
 - acidic foods
 - high sugar foods
 - water
- 47 Trichinosis is a disease caused by
- virus
 - bacterium
 - parasite
 - fungus
- 48 A visual check of the food-contact surfaces of equipment and utensils should be made in order to
- ensure customer peace of mind
 - verify cleanliness and proper use
 - ensure compliance with local regulations
 - 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 large amount of bacon is cooked
 - a grill is operated at too high a temperature
 - the back door is left open
 - the ventilation system is inadequate
- 57 Which one of the following agencies is responsible for inspecting meat and poultry products?
- American Public Health Association (APHA)
 - Environmental Protection Agency (EPA)
 - Occupational Safety and Health Administration (OSHA)
 - U.S. Department of Agriculture (USDA)
- 58 How must raw chicken be stored in a refrigerator?
- uncovered
 - below cooked foods
 - above raw beef
 - near a thermometer
- 59 When cooked in a microwave, food is covered in order to
- ensure temperature stability
 - help maintain moisture
 - reach a temperature of 165 F
 - ensure even heat distribution
- 60 Insecticide sprays that kill cockroaches and flies should be used
- only if they are approved for food areas
 - anywhere pests are seen
 - only if applied by a manager
 - 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?
- milk and eggs
 - pork and artificial sweeteners
 - peanuts and soybeans
 - fish and crustacean shellfish
- 62 Trichinosis normally occurs in undercooked
- chicken
 - ground beef
 - wild game
 - vegetables

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

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