

- 1. What best describes the overall objective of a food safety manager?**
  - a. Training employees to notice foodborne illness symptoms
  - b. Writing sanitation procedures
  - c. Writing reports and hiring workers
  - d. Serving unadulterated food
  
- 2. Adulterated food contains poisonous or unsanitary ingredients or anything that might cause injury or illness upon consumption.**
  - a. True
  - b. False
  
- 3. The Food Safety Modernization Act, or FSMA, shifts regulators' focus from reporting on contamination to responding to it.**
  - a. True
  - b. False
  
- 4. Which of the following is a benefit of good food safety standards?**
  - a. Reduced costs from illnesses
  - b. Reduced costs from training food handlers
  - c. Reduced costs from tax benefits
  - d. Reduced costs of purchasing food grade materials
  
- 5. What is consequence of poor food safety principles?**
  - a. Increased business
  - b. Decreased turnover
  - c. Closure of the premises
  - d. Minimal food waste
  
- 6. Which government organization is responsible for writing food service guidelines?**
  - a. FDA
  - b. USDA
  - c. EPA
  - d. CDC
  
- 7. All of the states have to abide by the FDA Food Code regulations.**
  - a. True
  - b. False

**8. Which agency links potential foodborne illness outbreaks?**

- a. FDA
- b. USDA
- c. EPA
- d. CDC

**9. The Food Code is issued by the FDA every four years.**

- a. True
- b. False

**10. Which agency limits the amount of pesticides that can be used?**

- a. FDA
- b. USDA
- c. EPA
- d. CDC

**11. Which agency is responsible for inspecting and grading domestic and imported food and food products derived from domesticated animals such as cattle or chicken?**

- a. FDA
- b. USDA
- c. EPA
- d. CDC