

- 1. Which of the following best describes a food safety policy?**
 - a. It outlines management’s responsibilities and is used to communicate standards to staff.
 - b. It contains the policy for work hours in place at the establishment.
 - c. It contains the training schedule for new employees.
 - d. It is an outline of how to safely handle leftovers brought home from the establishment.

- 2. Which of the following two practices and/or procedures should be included in a food safety policy?**
 - a. Personal hygiene, health screening, and procedures for reporting illness
 - b. Effective temperature control and monitoring practices
 - c. The procedures for contacting the company’s health insurance provider
 - d. Procedures for investigating foodborne illness outbreaks

- 3. Which of these is the federal government’s “best advice” to minimize the incidence of foodborne illness?**
 - a. USDA Food and Safety Regulations
 - b. EPA Food Policies
 - c. CDC Criteria on Food
 - d. FDA Food Code

- 4. States that have adopted the most recent Food Code now require that at least one food facility employee with management or supervisory responsibility be a certified food protection manager.**
 - a. True
 - b. False

- 5. Who is the “person in charge” at a food facility?**
 - a. The manager
 - b. The inspector
 - c. The person who ensures that all food served is safe for consumption
 - d. The person responsible for operations at the time of inspection

- 6. What is the primary purpose of an inspection?**
 - a. To catch the food facility doing something unsafe
 - b. To post a number or letter grade
 - c. To protect the public health
 - d. To determine what food safety practices are being followed

- 7. What does a HACCP-based inspection focus on?**
 - a. The control of hazards throughout the food flow
 - b. Violations of good retail practice
 - c. A number-based system for scoring
 - d. General personal hygiene

- 8. Which of these is not a best practice during an inspection?**
 - a. Accompanying the inspector throughout the inspection
 - b. Making sure the inspector knows when you disagree
 - c. Signing the inspection form, even if you disagree
 - d. Taking notes

- 9. The reason to collect a representative sample is so that each of the bags or boxes on the premises will be tested.**
 - a. True
 - b. False

- 10. Which of the following items is considered a label?**
 - a. A list of ingredients written on a piece of paper accompanying the food
 - b. A picture of the food on the wrapper
 - c. The use-by date printed on the food container
 - d. All of the above

- 11. What resource would you check for information about the hazards of a specific chemical and directions for safe use?**
 - a. The OSHA log book
 - b. The FDA Food Code
 - c. The SDS
 - d. The HAZCOM plan

- 12. What are SDSs used for?**
 - a. To determine how thoroughly an item has been cleaned
 - b. To provide information on all chemicals in the facility
 - c. To provide information on all equipment in the facility
 - d. To determine ingredients to be used in food preparation

- 13. What is NOT your responsibility with respect to government food safety regulation?**
 - a. Determining which inspectors you would like to work with
 - b. Becoming familiar with the agencies involved in the U.S. food safety system
 - c. Determining which federal, state, and local agencies regulate your establishment
 - d. Obtaining copies of any regulations your establishment is subject to