

- 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 (lesson 1)**

- 2. Adulterated food contains poisonous or unsanitary ingredients or anything that might cause injury or illness upon consumption.**
 - a. **True (lesson 1)**
 - 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 (lesson 1)**

- 4. Which of the following is a benefit of good food safety standards?**
 - a. **Reduced costs from illnesses (lesson 2)**
 - 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 (lesson 2)**
 - d. Minimal food waste

- 6. Which government organization is responsible for writing food service guidelines?**
 - a. **FDA (lesson 3)**
 - b. USDA
 - c. EPA
 - d. CDC

- 7. All of the states have to abide by the FDA Food Code regulations.**
 - a. True
 - b. **False (lesson 3)**

8. Which agency links potential foodborne illness outbreaks?

- a. FDA
- b. USDA
- c. EPA
- d. CDC (lesson 3)

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

- a. True (lesson 3)
- b. False

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

- a. FDA
- b. USDA
- c. EPA (lesson 3)
- 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 (lesson 3)
- c. EPA
- d. CDC