

- 1. What is the most important design aspect for food premises?**
 - a. Inside location for all essential equipment
 - b. Outside storage of refuse
 - c. A continuous workflow from delivery to service
 - d. A combined area for the storage and preparation of raw foods and ready-to-eat foods

- 2. According to the FDA Food Code, carpeting may be used in which of the following?**
 - a. Dining room
 - b. Dishwashing areas
 - c. Walk-in refrigerators
 - d. Restrooms

- 3. What is the minimum required lighting level for dry storage areas?**
 - a. 108 lux (10 foot candles)
 - b. 215 lux (20 foot candles)
 - c. 430 lux (40 foot candles)
 - d. 540 lux (50 foot candles)

- 4. Outside receptacles should be stored on flat, hard-packed dirt.**
 - a. True
 - b. False

- 5. Stationary equipment should sit how far off of the floor?**
 - a. Two inches
 - b. Four inches
 - c. Six inches
 - d. Eight inches

- 6. What type of material is appropriate to use for food contact equipment?**
 - a. Soft wood
 - b. Copper
 - c. Stainless steel
 - d. Aluminum

- 7. Which material can be used for serving food only if the utensil is a part of the uninterrupted process of cooking through service?**
 - a. Cast iron
 - b. Hardwood
 - c. Rubber and rubber-like materials
 - d. Copper and galvanized metals

8. How should non-food contact equipment be designed?

- a. Tempered
- b. Porous
- c. Waterproof
- d. There are no guidelines since it doesn't touch the food

9. Why is it a good idea to use color-coded equipment?

- a. Prevents cross-contamination
- b. Confirms the cleaning method needed
- c. Ensures the equipment is made for the task at hand
- d. Both A and B

10. What is the purpose of cleaning?

- a. To reduce the level of microorganisms
- b. To destroy all microorganisms
- c. To remove food residue and dirt
- d. To decrease the grease and oil

11. Non-food contact cleaning equipment may be used to clean food contact equipment as long as it is sanitized in-between.

- a. True
- b. False

12. Where can sanitized wiping cloths be placed while they are being used?

- a. Lying on the counter
- b. Hanging on a door handle
- c. In a sanitizing solution on the floor
- d. Either A or C

13. Cleaning and sanitizing mean the same thing and are interchangeable.

- a. True
- b. False

14. What is the purpose of sanitizing?

- a. To remove residue, dirt, and grease
- b. To clean a surface well enough to pass inspection
- c. To reduce microorganisms to a safe level
- d. To not have to scrub so hard

15. All food-contact equipment must be:

- a. Movable
- b. Stainless steel
- c. Sanitized daily
- d. Easy to dismantle

16. When surfaces are in contact with time/temperature control for safety foods, what is the maximum amount of time allowed between sanitizations?

- a. 12 hours
- b. Eight hours
- c. Four hours
- d. One hour

17. For hot-water sanitization, items should be immersed in water for 30 seconds at what temperature?

- a. 195°F (91°C)
- b. 180°F (82°C)
- c. 171°F (77°C)
- d. 165°F (74°C)

18. In which process is a “quat” used?

- a. Cooking
- b. Cleaning
- c. Sanitizing
- d. Cooling

19. Which of the following cannot be used to chemically sanitize food contact surfaces?

- a. Quaternary ammonium compounds
- b. Chlorine
- c. Iodine
- d. Bromine

20. What information is needed in order to properly use a chemical sanitizer?

- a. Water temperature
- b. pH of the water
- c. Concentration of the sanitizer
- d. All of the above

21. How can an employee be certain the chemical sanitizer in the manual sink is the correct strength?

- a. Follow directions on the chemical exactly
- b. Use a test kit to measure the concentration
- c. Put enough water in the sink until the color looks right
- d. Ask the manager for help

22. Cleaning schedules must clearly specify details regarding all of the following except:

- a. Who should be notified if a cleaning supply needs to be replenished
- b. What equipment should be cleaned
- c. Which staff members are responsible for each task
- d. When the cleaning should take place

23. What information does an SSOP provide?

- a. How much of a chemical is needed to properly sanitize
- b. The contact time for proper sanitation
- c. Where to properly store the chemicals
- d. All of the above

24. Where are hand-washing stations NOT required?

- a. Restrooms
- b. Break rooms
- c. Dishwashing areas
- d. Food preparation and service areas

25. Which of the following is not a recommended policy for hand washing?

- a. Separate sinks for food handlers dealing with raw food
- b. Separate facilities for hand washing and for food washing
- c. Several choices of soap at each sink
- d. Hand-washing sinks close to the entrance of the food preparation area

26. Which of the following statements is not true regarding dishwashing machines?

- a. The machine should be cleaned at least once a week
- b. The correct water temperature should be monitored and maintained
- c. Items placed in the dishwasher should be rinsed first
- d. The manufacturer's operating instructions should be followed

27. What temperature should the final rinse be in a high-temperature dishwashing machine?

- a. 195°F (91°C)
- b. 180°F (82°C)
- c. 171°F (77°C)
- d. 165°F (74°C)

28. How hot should water be to sanitize dishes and utensils in a manual washing procedure?

- a. 195°F (91°C)
- b. 180°F (82°C)
- c. 171°F (77°C)
- d. 165°F (74°C)

29. What is the final step to washing and sanitizing utensils?

- a. Dry the utensils with a single-use towel
- b. Let the utensils air-dry
- c. Store the utensils in a clean, safe place
- d. Bring the utensils to the food preparation area

30. CIP is a term that would be used when cleaning and sanitizing which of the following?

- a. Cutting boards
- b. Knives
- c. Table-mounted slicer
- d. All of these

31. Which of the following statements are true of CIP equipment?

- a. It should have sufficient access points to allow inspection
- b. It should be professionally cleaned
- c. It needs to be cleaned at least once a year
- d. It should be self-draining

32. What is the order of a typical CIP sequence?

- a. Wash with detergent, first rinse, inspect, second rinse, air-dry
- b. Rinse, wash with detergent, sanitization, rinse, air-dry
- c. Pre-rinse, wash with detergent, intermediate rinse, sanitization, air-dry
- d. Pre-rinse, sanitization, intermediate rinse, wash with detergent, final rinse

33. Which of these is an acceptable way to use nondrinking water?

- a. Cleaning equipment and utensils
- b. Drinking
- c. Cleaning food contact surfaces
- d. Air conditioning

34. What is backflow?

- a. Drinking out of the same glass as someone else
- b. Reverse flow of nondrinking water into a drinking water system
- c. The flow of drinking water back into the nondrinking water system
- d. Rewashing dishes and utensils that did not get clean enough the first time

35. What is the easiest way to prevent backflow from a cross-connection?

- a. Barometric loops
- b. Air gaps
- c. Reduced pressure principle devices
- d. Check valve assemblies

36. Which location is a poor choice for a food preparation area to be located under?

- a. Ventilation hood
- b. Bright light
- c. Water line
- d. Fire-protection sprinkler head