

- 1. Food products should be purchased from approved sources that operate under government inspection and meet all local, state, and federal regulations.**
 - a. True
 - b. False

- 2. What is the process of applying heat to foods in order to destroy pathogens called?**
 - a. Sanitization
 - b. Disinfection
 - c. Pasteurization
 - d. Thermatization

- 3. Why is it important to check food delivery vehicles and trucks?**
 - a. To be sure the food was not exposed to contamination during shipping
 - b. To make sure the shipper is local
 - c. To check for signs of too many miles on the truck
 - d. To be sure the trucks are refrigerated

- 4. What two warning signs could identify contamination at delivery?**
 - a. Itemized list of the food being delivered
 - b. Food stored at a proper temperature
 - c. Food not properly protected
 - d. Damaged packaging

- 5. What is the correct way to measure the temperature of raw meat, poultry, and fish upon delivery?**
 - a. Measure the temperature of the delivery truck
 - b. Measure the temperature of the container the products were transported in
 - c. Measure the internal temperature of each product
 - d. Measure the surface temperature of each product

- 6. A food handler receives a delivery. The meats are found to be at 39°F. The lettuce is found to be 49°F. What should the food handler do?**
 - a. Reject the entire shipment
 - b. Accept the meat and reject the lettuce
 - c. Accept the lettuce and reject the meat
 - d. Accept the entire shipment

- 7. What does FIFO stand for?**
 - a. Food infected with foreign object
 - b. Fixed inventory, fixed operating
 - c. First in, first out
 - d. Food in, food out

- 8. What does the principle of FIFO refer to?**
- Serving customers in the order in which they arrive
 - Having the manager arrive first and leave last
 - Attending to problems as they arise
 - Using oldest products first
- 9. Which statement is true regarding food safety and stock rotation?**
- All TCS and perishable foods should be checked daily
 - All TCS and perishable foods should be checked weekly
 - All TCS and perishable foods must be used within 14 days
 - Food can be used or sold up to three days past the expiration date
- 10. Which of the following statements regarding the proper storage of meat is incorrect?**
- Meat needs to be stored at 41°F (5°C) or below
 - Before storing and preparing meat, ensure that it is firm and elastic and has a fresh odor
 - Meat should be stored in its original packaging, or in clean and sanitized containers or airtight, moisture-proof wrapping
 - Meats can be used or sold up to three days past their use-by date
- 11. What temperature should refrigerated TCS foods be stored at?**
- Between 31°F and 130°F
 - Between 41°F and 135°F
 - 41°F or below
 - 35°F or below
- 12. Where in the refrigerator should lettuce be stored?**
- On the bottom shelf
 - On the top shelf
 - In the door
 - Just below the whole eggs
- 13. What temperature should freezers be set to?**
- 32°F (0°C)
 - 28°F (-2°C)
 - 14°F (-10°C)
 - 0°F (-18°C)

14. What should be checked when auditing a dry storage area?

- a. Temperature
- b. Ventilation
- c. Cleanliness
- d. All of the above

15. Eggs should be stored at or below 45°F (7°C).

- a. True
- b. False

16. ROP stands for:

- a. Reduced Oxygen Packaging
- b. Ready to Open Product
- c. Report Operating Problems
- d. Reversible Oscillating Penlights

17. Which pathogen is reduced oxygen packaged food susceptible to?

- a. *Bacillus cereus*
- b. *Clostridium botulinum*
- c. *Clostridium perfringens*
- d. *Escherichia coli*