

☛ (More Accurate)

ServSafe Practice Exam

1. Ready-to-eat time/temperature control for safety (TCS) must be date marked if it will be held under refrigeration for more than how many hours?
 - a. 12
 - b. 24
 - c. 48
 - d. 72

2. Where should cleaning supplies be stored?
 - a. In a location away from food prep areas
 - b. In the dry-storage area
 - c. On the bottom shelf of the walk-in cooler
 - d. On top of the dishwasher

3. Garbage containers used by an operation should be
 - a. Odor proof, damage resistant, and light in color.
 - b. Leak proof, waterproof, and easy to clean.
 - c. Durable, absorbent, and corrosion resistant.
 - d. Pest proof, smooth, and made of metal.

4. Which must be washed before being prepped for service?
 - a. Green onions
 - b. Shell eggs
 - c. Dry pasta
 - d. Raw meat

5. A recent delivery of eggs has been recalled in response to a foodborne-illness outbreak. The manager should
 - a. Remove the eggs from inventory and mark them with a sign stating "do not use"
 - b. Remove the eggs from inventory and throw them in the garbage container.
 - c. Leave the eggs in the cooler and use them only for baking
 - d. Leave the eggs in the cooler and not use them until the regulatory authority inspects them.

6. A caterer finishes cooking vegetable soup at noon but does not need to serve it until 7 p.m. How should the caterer handle the soup?
- Leave the soup at room temperature and reheat it on the stove at 5 p.m. to 165F (74C) within 2 hours.
 - Put the soup in the steam table, hot-hold it at 120F (49C), and reheat it at 5 p.m. to 165F (74C) within 2 hours by turning up the steam table temperature.
 - Cool the soup correctly, store it in the cooler, and reheat it on the stove to 165F (74C) within 2 hours.
 - Put the soup in the cooler uncovered and then reheat it on the stove at 5 p.m. to 165F (74C) within 2 hours.
7. What is a role of the Food and Drug Administration?
- Develop the Model Food Code
 - Research the causes of foodborne-illness out breaks
 - Inspect meat, poultry, and eggs
 - Create recipes for use by hospitals
8. Floor-mounted equipment must have legs that are at least how tall?
- 4 in
 - 6 in
 - 9 in
 - 12 in
9. In general, pathogens grow very slowly or not at all at pH levels below
- 4.6
 - 5.0
 - 6.0
 - 6.4
10. When cooking raw foods in a microwave, food must be
- Kept uncovered during the cooking process.
 - Stirred midway through the cooking process.
 - Cooked for a minimum of 3 minutes.
 - Cooked in a disposable container.

11. What is the best way to prevent foodborne illness?
- Cooking chicken to 160F
 - Washing hands after using the restroom
 - Storing pans on the floor for easy access
 - Using one knife to chop raw poultry and then raw onions
12. At which sink should garbage containers be washed and rinsed?
- Food-pre
 - Handwashing
 - Three-compartment
 - Service
13. When a critical control point is NOT met, a food handler must first
- Verify the procedure
 - Take corrective action
 - Notify the regulatory authority
 - Revise the training plan
14. Single- use gloves must be worn by a food handler when he or she
- Is prepping food that will be cooked prior to service
 - Is correctly washing produce in the food prep sink
 - Rotates canned goods in storage
 - Has an open wound on one of his or her hands.
15. A cross-connection can occur when
- Overhead pipes connected to the air conditioner begin to leak.
 - Grease builds up around pipes.
 - A faucet extends below the flood rim of a sink.
 - An air gap is located under the equipment sink.
16. To prevent food in a self-service area from becoming contaminated by guests, an operation should
- Ensure that guests use only one plate.
 - Require food handlers to monitor the self-service area
 - Post allergen information around the self-service area.
 - List all the ingredients in each menu item.

17. Which symptoms indicate an allergic reaction?

- a. Diarrhea and jaundice
- b. Sore throat and fever
- c. Hives and itchy rash
- d. Chills and nausea

18. Reviewing deficiencies during regulatory inspections can help identify

- a. Training gaps
- b. What food sells best
- c. Consumer satisfaction
- d. The state of employee morale

19. A food handler is slicing roast beef continuously on a slicer for 6 hours. After 4 hours, the roast beef is removed and set aside while the slicer parts are washed, rinsed, and sanitized. The meat is then put back on the slicer to continue slicing. What is the most serious risk of this procedure?

- a. Time-temperature abuse of the roast beef
- b. Physical contamination from the cleaning process
- c. Chemical contamination of the slicer with the sanitizing solution
- d. Cross-contamination of the roast beef with the sanitizing solution.

20. What can help prevent food contamination at a self-service wedding banquet?

- a. Isolating wrapped foods from unwrapped foods
- b. Providing one set of tongs for the entire buffet
- c. Providing adequate lighting at the buffet service area
- d. Using plunge dispensers for the salad dressing

21. Within 2 hours of hot holding in a self-service area, the temperature of soup has dropped to 130F. The soup is pulled from the self-service area and reheated. The soup must be reheated to a temperature of _____ for 15 seconds.

- a. 130F
- b. 135F
- c. 165F
- d. 170F

22. A pan is being washed in a three-compartment sink. Some food bits are stuck to the pan. To clean the pan correctly

- a. Soak the pan in warm water, wash it in a detergent solution, rinse, and air-dry.
- b. Scrape the pan, wash it in a detergent-sanitizer solution, rinse, and air-dry.
- c. Scrape the pan, wash it in a detergent solution, rinse, sanitize, and air-dry.
- d. Soak the pan in warm water, wash it in a detergent solution, immerse it in a chlorine bleach solution, rinse, and air-dry.

23. Dairy products, other than milk, must be received at or below

- a. 32F
- b. 35F
- c. 41F
- d. 45F

24. Which organization requires SDS to be kept in a location accessible to all employees?

- a. OSHA
- b. FDA
- c. HACCP
- d. USDA

25. Ice for use as a food or cooling medium must be

- a. Made from drinkable water
- b. Commercially processed
- c. Frozen for a minimum of 24 hours
- d. Small in diameter

26. When using running water as a method of thawing food, the water temperature should be at or below

- a. 41F
- b. 70F
- c. 125F
- d. 135F

27. Cold-holding equipment should keep food at or below a maximum temperature of

- a. 0 F
- b. 10 F
- c. 32 F
- d. 41 F

28. Observing food handlers' performance on the job, testing their food-safety knowledge, and reviewing past health inspection reports are three ways a manager can

- a. Assess training needs
- b. Effectively manage food cost
- c. Avoid having regular health inspections
- d. Determine the employee work schedule

29. When is a food considered adulterated?

- a. When it contains an approved food additive
- b. When it is held under unsanitary conditions
- c. After it has been sprayed with cooking oil
- d. After it is incorrectly cooked

30. Electrical power outages and sewage backups are classified as

- a. Serious but not food-related violations.
- b. Physical security threats
- c. Low-priority regulatory violations
- d. Imminent health hazards

31. Viruses such as norovirus and hepatitis A are directly related to contamination from

- a. Bacteria
- b. Spores
- c. Parasites
- d. Feces

32. The maximum internal receiving temperature for fresh poultry is

- a. 32 F
- b. 41 F
- c. 45 F
- d. 50 F

33. When should food handlers use hand antiseptics?

- a. Instead of washing hands
- b. Before washing hands
- c. After washing hands
- d. After putting on gloves

34. An individual who is infected with pathogens but shows no signs of illness is called a(n)
- Infector
 - Transporter
 - Carrier
 - Host
35. The third compartment in a three-compartment sink is for
- Rinsing
 - Sanitizing
 - Cleaning
 - Sterilizing
36. Food, water, and shelter will not attract insects and rodents if recyclables are stored in a(n)
- Dry-storage room
 - Garbage compactor area
 - Clean, pest-proof container
 - Chemical storage unit
37. Highly susceptible populations include
- Individuals who eat raw or undercooked food from a home kitchen
 - Anyone that has eaten food that has been contaminated and has symptoms of a foodborne illness
 - Young children and people with compromised immune systems
 - College and university students who share common housing
38. Cross-contamination may occur when a food handler
- Places dirty dishes used by different customers in the same dishwasher rack
 - Chops fresh herbs on the same cutting board as vegetables that will be served raw
 - Carries raw vegetables and raw ground beef together on the same tray
 - Uses separate utensils for serving grilled chicken and steamed carrots
39. Hot time/temperature control for safety (TCS) food received at which temperature can be accepted
- 130 F
 - 132 F
 - 134 F
 - 137 F

40. The condition that occurs when the pressure of the water supply drops below that of the contaminated supply is known as
- Cross-contamination
 - Water system failure
 - Backsiphonage
 - Flood rim intrusion
41. A food handler should be excluded from the operation if he or she is diagnosed with
- Diabetes mellitus
 - Hepatitis A
 - A sore throat
 - A high-risk pregnancy
42. Food handlers should wash their hands between
- Taking out the garbage and refilling the container with a new plastic liner
 - Ringing a sale on the cash register and sweeping the restroom
 - Placing potatoes in storage and removing dirty dishes from the dining area
 - Shaking hands with a guest and replenishing the food on the salad bar
43. When raw sewage backs up onto the floor of the kitchen, the operation must
- Section off the area where waste has spilled and continue service
 - Immediately close the operation, correct the problem, and thoroughly clean the facility.
 - Notify the water department and close the restrooms until corrections are made
 - Correct the problem by the end of the shift and hire a professional to clean the waste
44. Cut melons must be
- Stored at 41 F or lower
 - Stored at 50 F or lower
 - Packed in their own juices
 - Soft to the touch
45. What is the correct response to a sewage backflow in an operation?
- Report the backflow to the municipal water authority.
 - Mop the entire operation with a sanitizing solution.
 - Modify service temporarily to eliminate dishwashing
 - Close the operation immediately

46. A hose is connected to a faucet to fill a bucket, then left submerged in the bucket while it fills. This is a risk to the water supply because
- The bucket may overflow
 - A cross-connection has been created
 - The flood rim is compromised
 - An air gap has been created
47. A variance from the local health authority is required when
- Cooking steak to less than 145 F
 - Reheating food on a steam table to 165 F
 - Using unpasteurized eggs for baked goods
 - Displaying live molluscan shellfish in a tank
48. Who is responsible for reporting employee health issues to the appropriate authorities?
- Employee
 - Physician
 - Inspector
 - Person in charge
49. Which date should be placed on the label of leftover pasta salad?
- The Friday following the day it was prepped
 - The last serving day of the month
 - The day the ingredients were received from the vendor
 - The day it should be discarded
50. Before food handlers enter the prep area, the manager should make sure that all food handlers are wearing clean uniforms and have
- Their beards neatly trimmed
 - No polish on false nails
 - A limited amount of jewelry
 - Their hair restrained
51. Cooked rice should be held at a minimum temperature of
- 135 F
 - 145 F
 - 155 F
 - 165 F

52. Cold food should be received at or below an internal temperature of _____

- a. 0 F
- b. 32 F
- c. 41 F
- d. 50 F

53. Floor coving is used to

- a. Increase the resiliency of hard-surface flooring
- b. Eliminate the risk of slips and falls
- c. Reduce sharp corners on hard-to-clean floors
- d. Improve noise reduction capabilities

54. Which is one way to prevent flies from entering the operation?

- a. Apply repellents
- b. Apply residual spray
- c. Install air curtains
- d. Install pest strips

55. Cold time/temperature control for safety (TCS) food items should be transported at which temperature?

- a. 0 F
- b. 41 F
- c. 45 F
- d. 135 F

56. What is one requirement for a stocked handwashing sink?

- a. Approved signage
- b. Box of tissues
- c. Step-stool
- d. Unbreakable mirror

57. Sanitizer concentration is measured using a test kit and expressed in

- a. Parts per million (ppm)
- b. Acidity or alkalinity (pH)
- c. Drops per liter
- d. Milliliters per second

58. To prevent pests from entering an operation, doors that open to the outside should have

- a. Lead or steel filling
- b. Pass-card security
- c. Pest strips installed
- d. Tight-fitting seals

59. An example of a corrective action is

- a. Reusing utensils for each new task
- b. Serving food on a buffet that is below 165 F
- c. Using the same equipment for raw food and ready-to-eat food.
- d. Reheating food on a buffet that is below 135 F

60. The group responsible for the inspection and grading of meat is the

- a. FDA
- b. USDA
- c. Local health department
- d. Management of the processing plant

61. What is a potential contamination source that could result in foodborne illness at an outdoor, temporary serving location?

- a. A cotton towel used to hold hot handles
- b. Dirt floors in the food prep areas
- c. Food cooked outdoors on a charcoal grill
- d. Used facial tissues kept in an apron

62. A food handler is prepping a melon garnish. The food handler pulls the melon from the cooler and then washes, slices, and plates the melon. At what point in the process must the food handler put on gloves?

- a. Before pulling the melon from the cooler
- b. After pulling the melon from the cooler and before washing it
- c. After washing the melon and before slicing it
- d. After slicing the melon and before plating it

63. Besides washing and rinsing, what should a food handler do to a slicer after it has been in use for 4 hours?

- a. Sanitize parts and towel-dry
- b. Sanitize parts and air-dry
- c. Dip parts in warm water and towel-dry
- d. Dip parts in warm water and air-dry

64. A bimetallic stemmed thermometer should

- a. Be easy to read with numbered markings
- b. Be made of glass
- c. Contain liquid crystals
- d. Be accurate to within + or - 8 F

65. What is the first thing a food protection manager should do when someone arrives at the foodservice operation and says they are there to conduct an inspection of the operation?

- a. Offer refreshments
- b. Ask for identification
- c. Show him or her where the foodservice operation's records are kept
- d. Call the foodservice operation's owner/operator or attorney for permission to inspect

66. A food handler must be excluded from an operation if he or she is diagnosed with an illness caused by what pathogen?

- a. *Campylobacter coli*
- b. *Campylobacter jejuni*
- c. *Bacillus cereus*
- d. *Salmonella typhi*

67. Which jewelry is acceptable to wear on the hands or wrists when prepping food?

- a. Diamond ring
- b. Medical alert bracelet
- c. Gold watch
- d. Plain metal band

68. Floors in a food-prep area must be

- a. Cleaned regularly
- b. Cleaned and sanitized regularly
- c. Sanitized regularly
- d. Cleaned and sanitized only when dirty

69. Which is a way to prevent contamination of hot food on display in a self-service area?
- Providing a handwashing sink for customers
 - Providing fresh plates for return visits by customers
 - Assigning food handlers to follow customers through the self-service area
 - Posting strongly worded signs about inappropriate customer behavior
70. Which would be the best way to prevent the parasite giardia duodenalis from infecting foods?
- Using safe water supplies
 - Not using home-canned food
 - Not cooking with wild mushrooms
 - Using pasteurized milk
71. Which statement is correct about outdoor waste containers?
- They must be made of anti-rust material.
 - They must have tight-fitting lids
 - They need to be minimum size
 - They should be cleaned inside and out annually
72. What negative outcome does the frequent cleaning of non-food contact surfaces prevent?
- Development of odors
 - Build-up of soil residues
 - Unappealing appearance
 - Growth of microorganisms
73. Which food would be safe to serve to a highly susceptible population?
- Poached eggs
 - Chocolate sauce
 - Medium-rare steak
 - Alfalfa sprouts
74. Which of the following is evidence of deliberate tampering of food?
- Food employees are handling ready to eat foods with bare hands
 - Labels are missing from food containers
 - Sulfites are added to prevent browning of lettuce
 - Seal or wrapper is missing from a food container

75. What should a food handler do to food that is being held hot for service if it has been held below 135 F for 4 hours?

- a. Continue to serve it
- b. Cool it immediately
- c. Reheat and serve it
- d. Throw it out

76. Viruses such as norovirus and hepatitis A are directly related to contamination from

- a. Bacteria
- b. Feces
- c. Spores
- d. Parasites

77. Food displayed on a salad bar

- a. Must be protected by food guards
- b. Should be placed on ice
- c. Should be maintained at 45 F
- d. Must include nutritional information.

78. How should dirty mop water from a food establishment be disposed?

- a. Flush it down the toilet
- b. Dump it into a service sink
- c. Wash it down the produce sink
- d. Dilute it in the three-compartment sink

79. Hot-holding equipment must be capable of maintaining time/temperature control for safety (TCS) food at an internal temperature of at least

- a. 120 F
- b. 125 F
- c. 130 F
- d. 135 F

80. According to the FDA Food Code, which of the following items is required at a kitchen handwashing sink?

- a. Nailbrush
- b. Waste container
- c. Hand sanitizer dispenser
- d. Water control foot pedal

81. When an operation is notified of a food item recall, the manager must
- Report the recall to the USDA and notify the local regulatory authority
 - Report the recall to the FDA and close the operation immediately
 - Separate recalled food in an area away from other food and equipment
 - Post a sign in the operation warning customers of the recall
82. A food worker is not sure when the dry-storage area needs to be cleaned. What can be done to find out when to clean it?
- Wait until told to clean it
 - Check the master cleaning schedule
 - Review the cleaning duty roster worksheet
 - Find out when the next inspection is scheduled
83. According to the FDA Food Code, how long must shellfish identification tags be kept on file?
- 90 days after the container is emptied
 - 90 day after delivery from the supplier
 - 90 days after harvesting from the shipper
 - 90 days after serving to the customer
84. Besides chlorine, what are the chemical sanitizers approved for operations?
- Ammonia and isopropyl alcohol
 - Hydrogen peroxide and quaternary ammonium
 - Iodine and quaternary ammonium
 - Isopropyl alcohol and hydrogen peroxide
85. Parasites are most likely to be found in incorrectly frozen
- Beef
 - Vegetables
 - Juice
 - Fish
86. Consuming predatory fish such as grouper may cause food borne illness if the fish has
- Histamine
 - Ciguatera
 - Parasites
 - Caught illegally

