1. What are three types of hazards that make food unsafe?
   a. Chemical, physical, and environmental  
   b. Chemical, physical, and biological  
   c. Biological, chemical, and sanitary  
   d. Biological, environmental, and chemical

2. Which one of the following is a way food is made safe?
   a. By not keeping food at proper temperature  
   b. By not using adequate and proper hygiene  
   c. By preventing any possibility of cross-contamination  
   d. By not cleaning and sanitizing food surfaces properly

3. How can food become unsafe?
   a. By not following proper food temperature guidelines  
   b. By not following proper hygiene guidelines  
   c. By not cleaning and sanitizing properly  
   d. All of the above

4. Which is the correct order for hand washing?
   a. Wet hands and arms, apply soap, rinse hands and arms, and dry  
   b. Apply soap, scrub hands and arms, rinse hands and arms, and dry  
   c. Wet hands and arms, apply soap, scrub hands and arms, rinse hands and arms, and dry  
   d. Apply soap, scrub hands and arms, wet hands and arms, rinse hands and arms, and dry
Food Safety Test Continued

5. When should hand antiseptics be used?
   a. After hand washing
   b. Instead of hand washing
   c. Before hand washing
   d. When gloves aren’t available

6. What is the correct temperature to transport and store frozen food?
   a. 41 degrees or less
   b. 0 degrees or less
   c. 10 degrees or less
   d. 5 degrees or less

7. How often should freezer and refrigerator temperatures be recorded?
   a. Every two weeks
   b. Once a week
   c. Once a year
   d. Once a month

8. At least how far off the floor should dry goods be stored?
   a. 0-2 inches
   b. 2-4 inches
   c. 4-6 inches
   d. 10-12 inches

9. Food can be stored at personal residence as long as storage guidelines are met.
   a. True
   b. False

10. Do not distribute a can if:
    a. The can has a hole
    b. The can has rust
    c. There is a dent in the seam
    d. All of the above
11. At what temperature do refrigerated items need to be held?
   a. Below 0 degrees
   b. 0-40 degrees
   c. 41-60 degrees
   d. Above 135 degrees

12. USDA products can be repackaged under certain conditions.
   a. True
   b. False

13. Which of the following items is appropriate to use when transporting refrigerated or frozen food?
   a. Cooler
   b. Thermal blankets
   c. Refrigerated vehicle
   d. All of the above

14. What is the first step when cleaning and sanitizing correctly?
   a. Wash the surface
   b. Rinse the surface
   c. Sanitize the surface
   d. Remove food from the surface

15. Storing food under or near cleaning products could lead to which of the following hazards?
   a. Chemical
   b. Physical
   c. Biological
   d. Environmental
Food Safety Test Continued

16. What is the best practice for rotating food inventory?
   a. Keeping all dates intermixed on shelving units
   b. Throwing away cans to make room for new inventory
   c. Store food that will expire first in front of items that will expire later
   d. Ignore expiration dates

17. What of the following items MUST be discarded at their expiration dates?
   a. Baby foods and formula
   b. Fruits and vegetables
   c. Milk and eggs
   d. Beans and grains

18. Why is it best not to use your phone during food distribution?
   a. It's distracting
   b. They often are a hotbed of germs
   c. It is easily lost
   d. To limit your screen time

19. Which one of the following is a way to prevent cross contamination when preparing food?
   a. Ensuring ready to eat food never comes in contact with raw meat
   b. Preparing vegetables and meat on the same cutting board
   c. Rinsing the cutting board between preparation of food
   d. Keeping raw meat and other food items in close proximity

20. If you are unable to store raw and ready-to-eat food separately, what is the best top to bottom storage method?
   a. Seafood, whole cuts of meat, ground meat, ready-to-eat food
   b. Ready-to-eat food, seafood, whole cuts of meat, ground meat
   c. Ready to eat food, ground meat, whole cuts of meat, seafood
   d. Ground meat, seafood, whole cuts of meat, ready-to-eat food
21. It is acceptable to rinse and reuse gloves.
   a. True
   b. False

22. What is one thing that should be done prior to prepping food for individuals with food allergies?
   a. Assume food items don’t have any allergens present
   b. Use the same cooking equipment without any washing or sanitizing
   c. Check ingredients on all food items to ensure that no allergen is present
   d. Do not label food items with common allergens

23. Which of the following food items need time and temperature control?
   a. Fish
   b. Dairy
   c. Poultry
   d. All of the above

24. What is the correct way to dry liquid sanitizer?
   a. Using a porous sponge
   b. Using a dish rag
   c. With a clean paper towel
   d. Allow the surface to air-dry

25. Which of the following is NOT a way to thaw TCS food?
   a. Let sit on kitchen counter
   b. In a microwave if the food is immediately prepared following
   c. In a refrigerator at 41 degrees or lower
   d. As a part of the cooking process

26. What temperature should food from plants, (such as rice, pasta, and beans) be cooked to?
   a. 120°
   b. 125°
   c. 130°
   d. 135°