

1. Which government agency regulates poultry processing in the U.S.?
 - a. CDC
 - b. EPA
 - c. FDA
 - d. USDA

2. What is the term for a food that contains a chemically contaminated ingredient?
 - a. Adulterated
 - b. Mislabeled
 - c. Pathogenic
 - d. Unsanitary

3. Which of the following is the best raw food choice for a children's snack?
 - a. Cake batter
 - b. Milk
 - c. Orange juice
 - d. Raisins

4. What is the most common cause of foodborne illness in the U.S.?
 - a. Allergens
 - b. Bacteria
 - c. Fungi
 - d. Parasites

5. What is it called when a person contracts botulism by consuming improperly canned tomatoes?
 - a. Foodborne illness
 - b. Foodborne illness outbreak
 - c. Toxic neurosis
 - d. Viral gastroenteritis

6. Out of the following, which food would most likely contain *Salmonella*?
 - a. Poultry
 - b. Fresh vegetables
 - c. Citrus fruit
 - d. Foods with a high pH

7. The temperature danger zone for food is considered:
 - a. 41°F to 70°F
 - b. 41°F to 130°F
 - c. 41°F to 135°F
 - d. 70°F to 135°F

8. People who have a disease but do not show symptoms are called:

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- a. Highly susceptible populations
- b. Carriers
- c. Hygienists
- d. PCOs

9. What are the three main types of contamination that may cause food to be unsafe for consumption?

- a. Physical, social, chemical
- b. Biological, chemical, acidic
- c. Biological, chemical, physical
- d. Physical, biological, electrical

10. Which pathogen must live in or on a host to survive?

- a. *Clostridium perfringens*
- b. Norovirus
- c. *Cryptosporidium parvum*
- d. Both B and C

11. Three people ate hamburgers and came down with nausea, vomiting, and a fever after eating at the same restaurant on the same night. The pathogen most likely responsible for their illness is:

- a. *Campylobacter jejuni*
- b. *Bacillus cereus*
- c. *Listeria monocytogenes*
- d. *Salmonella* spp.

12. A bacterial spore is:

- a. Bacterial dung
- b. A resting phase of bacteria which can resist high heat
- c. A specific genus of bacteria known for its coccal shape
- d. A quickly multiplying stage of bacterial binary fission

13. The acronym for the six major variables that affect the growth of bacteria is:

- a. FAT CAT
- b. TOM CAT
- c. FAT TOM
- d. CAT FAT

14. What occurs when a person becomes ill by bacteria releasing an exotoxin into food?

- a. Botulism
- b. Infection

- c. Intoxication
- d. Toxic metal poisoning

15. What is Hepatitis A?

- a. Bacteria
- b. Fungi
- c. Parasite
- d. Virus

16. Which of the following is NOT one of the Big Eight allergens?

- a. Milk
- b. Eggs
- c. Wheat
- d. Strawberries

17. Scombrototoxin is associated with:

- a. Pork
- b. Wild Game
- c. Fungi
- d. Fish

18. When does toxic metal poisoning occur?

- a. When acidic foods are stored or cooked in stainless steel containers
- b. When acidic foods are stored or cooked in aluminum or copper containers
- c. When alkaline foods are stored or cooked in aluminum or copper containers
- d. When carbonated water flows back through a stainless-steel supply line

19. What is the ideal pH for food bacteria?

- a. 20 to 30 seconds
- b. 41°F to 135°F
- c. Between 4.6 and 7
- d. Non-sanitized surfaces

20. What is the difference in symptoms between an infection and an intoxication?

- a. There is a longer onset time for an intoxication
- b. There is a longer onset time for an infection
- c. An intoxication causes more neurological issues
- d. An infection causes more gastrointestinal issues

21. What is the most common cause of viral gastroenteritis?

- a. Shiga toxin-producing *E. Coli*
- b. Rotavirus
- c. Norovirus
- d. Hepatitis A

22. The primary goal of IPM is:

- a. To teach your employees how to use pesticides correctly
- b. To make sure your customers do not know you have pests
- c. To keep pests out of your facility to begin with
- d. To learn how to correctly identify signs of pest infestation

23. Signs of a possible cockroach infestation include:

- a. Damaged packaging
- b. Tracks across dusty surfaces
- c. Unusual smells
- d. Fur

24. A food handler must be excluded from a food facility for having:

- a. HIV
- b. Jaundice
- c. Sore throat with fever
- d. Cut on the hand

25. A hand-washing sink can be used for:

- a. Washing hands only
- b. Rinsing fruits and vegetables
- c. Thawing food under running water
- d. All of the above

26. *Staphylococcus aureus* are bacteria that are commonly found:

- a. In soil and animal waste
- b. On the skin and in the nose, mouth and throat of people
- c. In areas having poor ventilation and high temperatures
- d. In many types of fish and shellfish

27. What should the high school cafeteria manager do when an employee shows up with a sore throat and a fever?

- a. Contact the employee's physician
- b. Exclude the employee from the facility
- c. Notify the regulatory authority
- d. Restrict the employee from working with food

28. How often do gloves need to be changed when cutting raw chicken during an eight-hour shift?

- a. Every time a new chicken is started
- b. Every two hours
- c. Every four hours
- d. Gloves do not need to be changed while performing the same task

29. How long should hands and arms be scrubbed during hand washing?

- a. 10 to 15 seconds
- b. 20 seconds
- c. 20 to 25 seconds
- d. 30 seconds

30. What is the minimum light intensity allowed for food preparation areas?

- a. 108 lux (10 foot candles)
- b. 215 lux (20 foot candles)
- c. 420 lux (40 foot candles)
- d. 540 lux (50 foot candles)

31. After utensils are manually cleaned and sanitized, the next step in the process is to:

- 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

32. For manual sanitizing of dishes and utensils, immerse them in a hot water solution for 30 seconds at a temperature of at least:

- a. 41°F
- b. 100°F
- c. 135°F
- d. 171°F

33. What is the easiest way to prevent backflow?

- a. Vacuum breaker
- b. Cross-connection
- c. Clean drains
- d. Air gap

34. A “quat” is used in which process:

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

35. 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 the above

36. The principle of “first in, first out” (FIFO) refers to the practice of:

- a. Serving customers in the order in which they arrive
- b. Labeling food in the order in which it arrives
- c. Attending to sanitation problems as they arise
- d. Using products in the order in which they are received

37. 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

38. Time temperature control for safety (TCS) foods, such as raw meat and poultry, should be stored:

- a. Between 31°F and 130°F
- b. Between 41°F and 135°F
- c. At 41°F or below
- d. At 35°F or below

39. What is the most likely hazard with ROP?

- a. *Clostridium botulinum*
- b. *Staphylococcus aureus*
- c. *Shigella*
- d. *Bacillus cereus*

40. “Slacking” is a food preparation term used in reference with which process?

- a. Cooking
- b. Cooling
- c. Freezing
- d. Thawing

41. For reheating and hot holding food, it should be heated to 165°F and then held at or above _____.

- a. 165°F
- b. 145°F
- c. 135°F

d. 125°F

42. Poultry, stuffed pork or beef should be reheated rapidly to a minimal internal temperature of what within two hours?

- a. 135°F or higher
- b. 145°F or higher
- c. 155°F or higher
- d. 165°F or higher

43. During service, cooked fried chicken should be held at or above which of the following temperatures?

- a. 135°F
- b. 145°F
- c. 155°F
- d. 165°F

44. A TCS food must be reheated to _____ for _____ within _____.

- a. 135°F / 20 sec / two hours
- b. 145°F / 15 sec / one hour
- c. 155°F / 20 sec / one hour
- d. 165°F / 15 sec / two hours

45. Ground beef should be cooked to a minimum internal temperature of:

- a. 135°F
- b. 145°F
- c. 155°F
- d. 165°F

46. Ensuring a chicken breast is cooked to kill *Campylobacter* is an example of what?

- a. Critical control point
- b. Critical limit
- c. Corrective action
- d. Monitoring

47. Which of the following would be included in a food safety management system?

- a. Company policies and procedures
- b. Labeling requirements
- c. OSHA regulations
- d. All of the above

48. How often is the Food Code issued by the FDA?

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- a. Every two years
- b. Every four years
- c. Every time there is a foodborne illness outbreak
- d. Every time new scientific information confirms that a change would provide a safer food system

49. What are SDSs used for?

- a. To determine how thoroughly an item has been cleaned
- b. To provide information on all chemicals in the facility
- c. To provide information on all equipment in the facility
- d. To determine ingredients to be used in food preparation

50. In a HACCP program, what is the purpose of the hazard analysis?

- a. Identify hazards and control measures
- b. Determine which of the controls are critical to food safety
- c. Identify the target level for each hazard
- d. Confirm that the plan is working as expected