1. What is the most important factor in choosing an approved food supplier?
2. It has a HACCP program or other food safety system.
3. It has documented manufacturing and packing practices.
4. It has a warehouse that is close to the operation, reducing shipping time.
5. It has been inspected and complies with local, state, and federal laws.
6. An approved supplier
7. does not require inspection.
8. will not have food safety violations.
9. can show you their inspection report.
10. has an active managerial control program in place.
11. Which agency subjects suppliers to food safety inspections?
12. Public Health Service (PHS)
13. Centers for Disease Control and Prevention (CDC)
14. U.S. Department of Agriculture (USDA)
15. Environmental Protection Agency (EPA)
16. A chef purchases fresh fish from a local fisherman. Is this an approved supplier?
17. Yes, if the fish is fresh caught.
18. Yes, if the town has licensed the fisherman.
19. No, not if the fisherman is local.
20. No, the fisherman is not inspected.
21. What are Good Manufacturing Practices (GMP) as defined by the FDA?
22. Rules for receiving food
23. Requirements for producing safe food
24. Parameters for the safe storage of food
25. Guidelines for creating a HACCP plan
26. When receiving a delivery of food for an operation, it is important to
27. inspect only the TCS food.
28. inspect all food immediately before storing it.
29. stack the delivery neatly and inspect it within 12 hours.
30. store it immediately and inspect it later.
31. What is the first thing that should be done when a food delivery arrives?
32. Inspect and store the delivery.
33. Check temperatures of all TCS food items.
34. Inspect the vehicle for signs of contamination.
35. Inspect packaging for signs of damage or pests.
36. Should employees be cross-trained so more people have the skills to receive deliveries?
37. Yes, this ensures that deliveries will be received quicker.
38. Yes, the more people who can receive products the better.
39. No, specific staff should be responsible for receiving.
40. No, cross-training is expensive and time-consuming.
41. What should be done if pests are spotted in a delivery vehicle?
42. Reject the entire delivery.
43. Reject any products close to where the pests were found.
44. Accept the delivery, depending on the type of pest found.
45. Accept the delivery if the products look safe.
46. What should an employee do if two food deliveries arrive at the same time?
47. Accept them both.
48. Alternate the inspection between each delivery.
49. Inspect both deliveries and store them afterwards.
50. Inspect and store one delivery before accepting another.
51. What must be done after receiving a key drop delivery?
52. The delivery must be inspected.
53. The delivery must be stored correctly.
54. Temperatures must be checked immediately.
55. Products must be removed from original packaging.
56. A recall has been issued for a specific brand of orange juice. The store manager has matched the information from the recall notice to the item, removed the item from inventory, and stored it in a secure location. What should the manager do next?
57. Refer to the vendor notification for next steps.
58. Contact the supplier and arrange for product pick up.
59. Label the item to prevent it from accidentally being placed back in inventory.
60. Inform the local media, customers, and employees of the reason for the recall.
61. What must a manager do with a recalled food item in the operation?
62. Combine the item with non-recalled items during preparation.
63. Record the names of customers who purchase the item.
64. Store the recalled item separately from other food.
65. Sell all recalled items within 24 hours.
66. Where should a manager check to find recall notices?
67. Public Health Service (PHS)
68. Food and Drug Administration (FDA)
69. Centers for Disease Control and Prevention (CDC)
70. Environmental Protection Agency (EPA)
71. How should the temperature of a shipment of sour cream be taken when it arrives at an operation?
72. Place a hand on a container to see if it is cool to the touch.
73. Hold an infrared thermometer as close as possible to a case.
74. Place the thermometer stem between shipping boxes for a reading.
75. Remove the lid of a container and put the thermometer stem into the sour cream.
76. How should the temperature of a shipment of bulk vacuum packages of raw ground beef be taken when it arrives at an operation?
77. Place a hand on a package to see if it is cool to the touch.
78. Hold an infrared thermometer as close as possible to a case.
79. Place the thermometer stem between two packages for a reading.
80. Open a package and put the thermometer stem into the ground beef.
81. Where should the thermometer stem be placed when checking the temperature of a chicken breast?
82. In the thinnest part
83. In the thickest part
84. Between two chicken breasts
85. Underneath a chicken breast
86. At what internal temperature should cold TCS food be received?
87. 41°F (5°C) or lower
88. 45°F (7°C) or lower
89. 51°F (10°C) or lower
90. 55°F (13°C) or lower
91. What must be done with live oysters received at an air temperature of 45°F (7°C)?
92. They must be rejected.
93. They must be discarded.
94. They must be heated to 155°F (68°C).
95. They must be cooled to 41°F (5°C) or lower.
96. At what maximum temperature can milk be received?
97. 55°F (13°C)
98. 50°F (10°C)
99. 45°F (7°C)
100. 41°F (5°C)
101. At what maximum temperature can shell eggs be received?
102. 55°F (13°C)
103. 50°F (10°C)
104. 45°F (7°C)
105. 41°F (5°C)
106. At what minimum temperature must hot TCS food be received?
107. 140°F (60°C)
108. 135°F (57°C)
109. 125°F (52°C)
110. 110°F (43°C)
111. What is the meaning of large ice crystals on frozen food?
112. The product has been frozen properly.
113. The product is still in the process of reaching the correct temperature.
114. The product has thawed and been refrozen.
115. The product should be cooked rapidly after thawing.
116. What are the packaging criteria for accepting nonfood items?
117. Soiled but intact
118. Soiled but with fewer than two punctures or tears
119. Clean with no more than two punctures or tears
120. Clean, intact, and protected from contamination
121. A food item that is received with an expired use-by date should be
122. rejected.
123. used immediately.
124. accepted but labeled differently.
125. accepted but kept separate from other items.
126. A can has a deep dent, but no product is leaking from it. What should be done with the can?
127. It can be accepted.
128. It should be rejected.
129. It should be recalled.
130. It should be used immediately.
131. A product’s “best by” date states when it should be
132. thrown away.
133. sold at a discount.
134. eaten for peak quality.
135. rotated in storage.
136. How long must shell stock tags be kept on file?
137. 30 days after the day the shellfish were received
138. 90 days after the day the shellfish were received
139. 30 days after the last shellfish was sold or served from the container
140. 90 days after the last shellfish was sold or served from the container
141. Documentation received with fish that will be eaten raw must state
142. how the fish were caught.
143. where the fish were harvested.
144. that the fish were correctly frozen.
145. the credentials of the fisherman who caught the fish.
146. Fish that will be farm-raised must meet the standards of what agency?
147. USDA
148. FDA
149. CDC
150. Homeland Security
151. Meat must be purchased from plants inspected by what government agency?
152. USDA
153. FDA
154. PHS
155. CDC
156. An inspection stamp on meat indicates that
157. it is free of pathogens.
158. it is a “choice” cut of meat.
159. the product has met standards.
160. the food is safe to eat even if undercooked.
161. Poor food quality can be a sign of
162. cross-contact.
163. cross-contamination.
164. time-temperature abuse.
165. improper personal hygiene.
166. When checking a shipment of fresh salmon filets, a food handler notices that the flesh is soft and leaves an imprint when touched. What should be done with the fish?
167. Accept the fish.
168. Reject the fish.
169. Recall the fish.
170. Accept any filets that do not have an imprint.
171. A food handler notices that a shipment of fresh meat appears to be dry. What should be done with the meat?
172. Accept the meat.
173. Reject the meat.
174. Recall the meat.
175. Cook the meat within 24 hours.
176. What should be done with a shipment of fresh clams that have a slight seaweed smell?
177. Accept the clams.
178. Reject the clams.
179. Recall the clams.
180. Cook the clams within 24 hours.
181. Which item should be rejected?
182. Bags of organic cookies in torn packaging
183. Bottled milk at 41°F (5°C)
184. Single-use cups in original packing
185. Live oysters with an internal temperature of 50°F (10°C)
186. A food item that is received with an expired use-by date should be
187. rejected.
188. used immediately.
189. accepted but labeled differently.
190. accepted but kept separate from other items.
191. Beef that has been received is bright cherry red and has flesh that springs back when touched. What should be done with the beef?
192. Accept the beef.
193. Reject the beef.
194. Recall the beef.
195. Cook the beef within 24 hours.
196. A shipment of whole chickens has been received with dark wing tips and a purple color around the neck. What should be done with the chickens?
197. Accept the chickens.
198. Recall the chickens.
199. Reject the chickens.
200. Reject any chickens with these traits and keep the rest.