1. How should chemicals be stored to prevent chemical contamination?
2. Away from prep areas
3. On the floor between uses
4. On the work surface of prep tables
5. With food supplies below prep tables
6. Which is a chemical contaminant?
7. Bones in a chicken filet
8. Norovirus in shellfish
9. Metal shavings in a can of peaches
10. Tomato juice served in a pewter pitcher
11. Which is an example of physical contamination?
12. Bones in fish
13. Sneezing on food
14. Touching dirty food-contact surfaces
15. Mixing vinegar and salt
16. Which is a chemical contaminant?
17. Tomato sauce in a copper pan
18. Bones in a chicken filet
19. Ciguatera toxin in a red snapper
20. Metal shavings in a can of peaches
21. What is the best method for preventing a physical hazard in food from causing an injury?
22. Practicing proper food defense
23. Preventing cross-contamination
24. Proper cleaning and sanitizing
25. Purchasing from approved suppliers
26. A guest became ill with vomiting and diarrhea within minutes of eating. What type of contamination was the likely cause?
27. Viral
28. Allergen
29. Chemical
30. Biological
31. Chemicals must be stored
32. over food.
33. separate from food.
34. in their original containers.
35. above food-contact surfaces.
36. A restaurant stores windshield washer fluid for their delivery vehicles with other chemicals used in the operation. Why can’t it be stored there?
37. It is highly toxic and corrosive to metals.
38. It is more likely to leak.
39. It is not necessary for the maintenance of the facility.
40. It can react with the other chemicals that are stored there.
41. A dishwasher runs out of sanitizer for the three-compartment sink and uses sanitizer from the dish machine instead. Why is this a mistake?
42. The sanitizer is too expensive to use this way.
43. The sanitizer is not used in the way it is intended.
44. It is too difficult to measure the sanitizer correctly.
45. The sanitizer does not sanitize equipment when used this way
46. A chef uses paint brushes purchased at the local hardware store to baste food. Why is this a mistake?
47. The brushes will not last due to heavy use.
48. These types of brushes are not as easy to clean.
49. The brushes are not approved for use with food.
50. These brushes are not long enough to prevent burns.
51. To prevent the deliberate contamination of food, a manager should know
52. when to register with the EPA.
53. how to fill out an incident report.
54. where to find Safety Data Sheets in the operation.
55. whom to contact about suspicious activity.
56. What is the best way to protect food from deliberate tampering?
57. Make it as difficult as possible for someone to tamper with it.
58. Allow former employees into the operation.
59. Perform spot inspections on new vendors.
60. Use the USDA A.L.A.R.M. system.
61. When implementing a food defense program, what is the best way to protect food storage areas?
62. Lock them.
63. Always leave the lights on.
64. Install cameras in these areas.
65. Supervise traffic going in and out of them.
66. When implementing a food defense program, what is the best way to make sure food has been received from a safe source?
67. Purchase food only from a large distributor.
68. Use food suppliers who are local.
69. Purchase products directly from the source.
70. Request delivery vehicles be locked and sealed.
71. Which symptom could mean a customer is having an allergic reaction to food?
72. Coughing
73. Dehydration
74. Swollen lips
75. Sneezing
76. Which is a “Big Nine” food allergen?
77. Broccoli
78. Wheat
79. Grapes
80. Pork
81. Peanuts and soy products are two possible food items that can be dangerous for people with
82. food allergies.
83. FAT TOM.
84. weak immune systems.
85. chemical sensitivity.
86. Wheezing and hives are a symptom of
87. Food allergies
88. Norovirus
89. Botulism
90. Hepatitis A
91. A customer having an allergic reaction may show which symptom?
92. Itchy throat
93. Cold sweats
94. Dizzy spells
95. Dehydration
96. Which item contains a common allergen?
97. Peanut butter
98. Garlic powder
99. Chicken wings
100. Orange juice
101. What should food handlers do to prevent food allergens from being transferred to food?
102. Use clean and sanitized utensils when prepping the order.
103. Cook food to the appropriate minimum internal temperature.
104. Store cold food at 41°F (5°C) or lower.
105. Label chemical containers correctly.
106. To prevent food allergens from being transferred to food,
107. buy food from trusted suppliers.
108. store cold food at 41°F (5°C) or lower.
109. avoid using pewter tableware and copper cookware.
110. check ingredient labels to confirm that an allergen is not present.
111. What can servers do to prevent guests from having an allergic reaction?
112. Identify all ingredients except secret ingredients.
113. Let guests know when you think they are reasonably safe.
114. Deliver all food to a table at the same time.
115. Clearly mark the order for a guest with an allergy.
116. The transfer of allergens from food or food-contact surfaces to the food served to an allergic guest is called
117. biological contamination.
118. cross-contact.
119. cross-contamination.
120. allergenic transfer.
121. What can kitchen staff do to prevent guests from having an allergic reaction?
122. Cook all fried foods in the same fryers.
123. Check recipes and ingredient labels for allergens.
124. Use the same cooking utensils to handle all food.
125. Wash hands after preparing food for guests with allergies.
126. What should a manager do with a product they suspect has been deliberately contaminated?
127. Dispose of the product.
128. Hold on to the product.
129. Return the product to its vendor.
130. Bring the product to the police station.
131. Which guideline should be included in an effective food defense program?
132. Purchase products from a range of suppliers.
133. Provide employees with easy access to cleaning chemicals.
134. Keep receiving logs for all deliveries to the operations.
135. Hire an on-site food safety expert to supervise service.
136. How should food be served to a guest who has allergens?
137. With other allergen special orders
138. With two sets of eating utensils
139. Hand-delivered by an employee
140. In a separate area of the dining room
141. Which situation describes cross-contact?
142. A cook bakes the pecan pies before the blueberry pies
143. A cook uses the deep fryer to fry chicken and a pan to fry shrimp
144. A cook slices cheese and then replaces the knife before chopping carrots
145. A cook preps raw chicken and then uses the same cutting board to chop lettuce
146. A guest chipped their tooth while eating at a restaurant. What type of contamination was the likely cause?
147. Viral
148. Physical
149. Chemical
150. Biological