

Chapter 14: Food Safety Regulations and Standards

Test Bank

1. Which government agency is responsible for issuing the Food Code?
2. FDA
3. USDA
4. CDC
5. State and local regulatory agencies

Answer: a

Section: 14.1

Learning Objective: 14-1 Summarize the roles of federal, state, and local regulatory agencies as related to food safety.

1. Which government agency is responsible for inspecting all food except meat, poultry, and eggs?
2. FDA
3. USDA
4. CDC
5. State and local regulatory agencies

Answer: a

Section: 14.1

Learning Objective: 14-1 Summarize the roles of federal, state, and local regulatory agencies as related to food safety.

1. Which government agency regulates food transported across state lines?
2. FDA
3. USDA
4. CDC
5. State and local regulatory agencies

Answer: b

Section: 14.1

Learning Objective: 14-1 Summarize the roles of federal, state, and local regulatory agencies as related to food safety.

1. Which government agency inspects meat, poultry, and eggs?
2. FDA
3. USDA
4. CDC
5. State and local regulatory agencies

Answer: b

Section: 14.1

Learning Objective: 14-1 Summarize the roles of federal, state, and local regulatory agencies as related to food safety.

1. Which government agency investigates foodborne illness outbreaks for other agencies?
2. FDA
3. USDA
4. CDC
5. State and local regulatory agencies

Answer: c

Section: 14.1

Learning Objective: 14-1 Summarize the roles of federal, state, and local regulatory agencies as related to food safety.

1. Which government agency conducts an inspection program for cruise ships?
2. FDA
3. USDA
4. CDC
5. State and local regulatory agencies

Answer: c

Section: 14.1

Learning Objective: 14-1 Summarize the roles of federal, state, and local regulatory agencies as related to food safety.

1. Which government agency inspects foodservice operations?
2. FDA
3. USDA
4. CDC
5. State and local regulatory agencies

Answer: d

Section: 14.1

Learning Objective: 14-1 Summarize the roles of federal, state, and local regulatory agencies as related to food safety.

1. Which government agency is responsible for enforcing requirements in foodservice establishments?
2. FDA
3. USDA
4. CDC
5. State and local regulatory agencies

Answer: d

Section: 14.1

Learning Objective: 14-1 Summarize the roles of federal, state, and local regulatory agencies as related to food safety.

1. Which government agency reviews an operation’s HACCP plan?
2. FDA
3. USDA
4. CDC
5. State and local regulatory agencies

Answer: d

Section: 14.1

Learning Objective: 14-1 Summarize the roles of federal, state, and local regulatory agencies as related to food safety.

1. Which government agency investigates complaints and illnesses against a foodservice operation?
2. FDA
3. USDA
4. CDC
5. State and local regulatory agencies

Answer: d

Section: 14.1

Learning Objective: 14-1 Summarize the roles of federal, state, and local regulatory agencies as related to food safety.

1. What is the purpose of a regulatory inspection?
2. To correct deficiencies
3. To ensure the quality of the food served
4. To ensure that an operation is meeting minimum standards
5. To produce a grade so the public can rate the establishment

Answer: c

Section: 14.2

Learning Objective: 14-2 Describe the importance of regulatory inspections and self-inspections.

1. What type of foodservice operation is subject to a regulatory inspection?
2. Full-service operations
3. Quick-service operations
4. All operations that serve food
5. All operations that serve high-risk customers

Answer: c

Section: 14.2

Learning Objective: 14-2 Describe the importance of regulatory inspections and self-inspections.

1. What is the most critical risk designation used by a regulatory authority during an inspection?
2. Priority item
3. Priority foundation item
4. Core item
5. Basis item

Answer: a

Section: 14.2

Learning Objective: 14-3 State the key components of an inspection.

1. Which risk designation used by a regulatory authority during an inspection relates to general sanitation?
2. Priority item
3. Priority foundation item
4. Core item
5. Basis item

Answer: c

Section: 14.2

Learning Objective: 14-3 State the key components of an inspection.

1. Having soap at a handwashing sink has which risk designation when inspecting an establishment?
2. Priority item
3. Priority foundation item
4. Core item
5. Basis item

Answer: b

Section: 14.2

Learning Objective: 14-3 State the key components of an inspection.

1. What is the minimum interval for the inspection of a foodservice establishment by a regulatory agency?
2. At least once every six months
3. At least once per year
4. At least once every two years
5. At least once every five years

Answer: a

Section: 14.2

Learning Objective: 14-3 State the key components of an inspection.

1. What is a benefit of a self-inspection?
2. Improved food quality
3. Reduction in the frequency of formal health inspections
4. Decrease in need for liability insurance
5. Shorter formal inspections by regulatory agencies

Answer: a

Section: 14.3

Learning Objective: 14-2 Describe the importance of regulatory inspections and self-inspections.

1. When will health inspectors typically arrive?
2. During service
3. In the morning
4. Without warning
5. After notifying the operation

Answer: c

Section: 14.2

Learning Objective: 14-3 State the key components of an inspection.

1. What can be a consequence of refusing entry to a health inspector?
2. Revocation of the operation’s permit
3. An increase in inspection frequency
4. Jail time
5. Lawsuits

Answer: a

Section: 14.2

Learning Objective: 14-3 State the key components of an inspection.

1. What records might a health inspector reasonably request?
2. OSHA violations
3. Purchasing records
4. Employee records
5. Financial records

Answer: b

Section: 14.2

Learning Objective: 14-3 State the key components of an inspection.

1. What does a manager’s signature on a health inspection form indicate?
2. Acknowledgment that they received it
3. Agreement to violations documented
4. Agreement to outcomes agreed upon
5. Admittance to violation of the law

Answer: a

Section: 14.2

Learning Objective: 14-3 State the key components of an inspection.

1. When must violations of priority items typically need to be acted upon?
2. Within 12 hours
3. Within 24 hours
4. Within 48 hours
5. Within 72 hours

Answer: d

Section: 14.2

Learning Objective: 14-4 Identify corrective actions to take when found to be in violation of a regulation.

1. What is an example of a hazard that could result in closure of the operation?
2. Significant lack of refrigeration
3. Evidence that pests are in the establishment
4. Interruption of electrical service for two hours or less
5. A foodborne illness complaint against the establishment

Answer: a

Section: 14.2

Learning Objective: 14-4 Identify corrective actions to take when found to be in violation of a regulation.

1. A manager receives an inspection report. What should they do first?
2. Make a copy of the report.
3. Study the report.
4. Discuss a follow up visit.
5. Contact a legal representative to help review the report.

Answer: b

Section: 4.2

Learning Objective: 14-3 State the key components of an inspection.

1. What organization conducts research into the causes of foodborne illnesses and assists with investigating outbreaks?
2. CDC
3. FDA
4. PHS
5. USDA

Answer: c

Section: 14.1

Learning Objective: 14-1 Summarize the roles of federal, state, and local regulatory agencies as related to food safety.

1. A regulatory inspector arrives during lunch service. What should the manager do first?
2. Present any food safety certifications.
3. Notify the kitchen staff.
4. Ask the inspector for identification.
5. Grant the inspector access to the building.

Answer: c

Section: 14.2

Learning Objective: 14-3 State the key components of an inspection.

1. A large cockroach infestation and extensive lack of refrigeration can result in
2. increased licensing fees.
3. decreased inspection requirements.
4. closure of the operation by the regulatory authority.
5. a delay of an inspection until the situation is corrected.

Answer: c

Section: 14.2

Learning Objective: 14-4 Identify corrective actions to take when found to be in violation of a regulation.

1. A restaurant manager wants to conduct a self-inspection. Which guideline should they follow?
2. Identify the top three risks to food safety.
3. Use the same checklist that the regulatory authority uses.
4. Conduct it when the operation is closed.
5. Repeat the self-inspection once each year.

Answer: b

Section: 14.3

Learning Objective: 14-2 Describe the importance of regulatory inspections and self-inspections.

1. An operation receives an inspection report that notes a sanitation deficiency related to the employee restroom. What action should the manager take?
2. Review the master cleaning schedule.
3. File an appeal with the regulatory authority.
4. Conduct a self-inspection and compare the results.
5. Fix the deficiency within 45 days.

Answer: a

Section: 14.2

Learning Objective: 14-4 Identify corrective actions to take when found to be in violation of a regulation.

1. What would the regulatory authority consider a core item violation?
2. Food being held at incorrect temperatures
3. Dirty floors
4. Improper handwashing
5. Lack of dish detergent

Answer: b

Section: 14.2

Learning Objective: 14-3 State the key components of an inspection.