

Chapter 8: The Flow of Food: Preparation

Test Bank

1. The two biggest hazards when prepping food are cross-contamination and
2. cross-contact.
3. chemical intoxication.
4. physical contamination.
5. time-temperature abuse.

Answer: d

Section: 8.1

Learning Objective: 8-1 State correct ways for prepping food to prevent cross-contamination and time-temperature abuse.

1. A food handler took out a hotel pan of tuna salad to make two dozen tuna sandwiches. What error was made?
2. There was no error.
3. Too much tuna salad was taken out at one time.
4. Too much time was spent in the temperature danger zone.
5. The tuna salad was exposed to the temperature danger zone.

Answer: b

Section: 8.1

Learning Objective: 8-1 State correct ways for prepping food to prevent cross-contamination and time-temperature abuse.

1. What guidelines should be followed when using additives during food preparation?
2. Additives should only be used to alter the appearance of food.
3. Sulfites should only be added to produce that will be eaten raw.
4. Additives must be approved by the regulatory authority.
5. Colored overwraps should be used to enhance the appearance of food.

Answer: c

Section: 8.1

Learning Objective: 8-1 State correct ways for prepping food to prevent cross-contamination and time-temperature abuse.

1. Food that has become unsafe should be thrown out unless
2. it can be safely reconditioned.
3. there are no visible signs of spoilage.
4. a foodborne illness is unlikely.
5. it has been approved by the regulatory authority.

Answer: a

Section: 8.1

Learning Objective: 8-1 State correct ways for prepping food to prevent cross-contamination and time-temperature abuse.

1. When preparing protein salads, such as tuna or egg salad, never use leftover TCS ingredients that have been held longer than
2. 2 days.
3. 3 days
4. 5 days
5. 7 days.

Answer: d

Section: 8.1

Learning Objective: 8-1 State correct ways for prepping food to prevent cross-contamination and time-temperature abuse.

1. How should pooled eggs be handled to keep them safe?
2. Cook them right after mixing them.
3. Make additional batches in the same container.
4. Store them at an air temperature of 45°F (7°C) or lower.
5. Leave them at room temperature for 4 hours or less.

Answer: a

Section: 8.1

Learning Objective: 8-1 State correct ways for prepping food to prevent cross-contamination and time-temperature abuse.

1. Why are overloading fryer baskets a food safety risk?
2. It risks burning the food and producing carcinogens.
3. It reduces oil temperature resulting in undercooked food.
4. It can transfer allergens to the fryer oil more easily.
5. It can result in cross-contamination due to splatter.

Answer: b

Section: 8.1

Learning Objective: 8-1 State correct ways for prepping food to prevent cross-contamination and time-temperature abuse.

1. What guidelines should be followed when handling ice to keep it safe?
2. Store ice scoops in the ice machine.
3. Only handle ice with bare hands after handwashing.
4. Use a glass to scoop ice.
5. Never use ice as an ingredient if it was used to cool food.

Answer: d

Section: 8.1

Learning Objective: 8-1 State correct ways for prepping food to prevent cross-contamination and time-temperature abuse.

1. Which practice requires a variance?
2. Packaging food using a reduced oxygen method
3. Holding food without temperature control
4. Cooling food using the two-stage cooling method
5. Reheating food that was previously cooked and cooled

Answer: a

Section: 8.1

Learning Objective: 8-1 State correct ways for prepping food to prevent cross-contamination and time-temperature abuse.

1. Which method is a safe way to thaw food?
2. As part of the cooking process
3. Under running water at 125°F (52°C) or higher
4. Submerged in a sink of standing water at 70°F (21°C)
5. On the counter at room temperature

Answer: a

Section: 8.1

Learning Objective: 8-2 Describe safe methods for thawing food.

1. A food handler removes a frozen lasagna from the freezer and leaves in on a prep table to thaw overnight. Why is this method of thawing unsafe?
2. Dishes that thaw at room temperature need to be cut into smaller pieces first.
3. The dish is exposed to the temperature danger zone so pathogens can grow.
4. The dish’s temperature will decrease too rapidly.
5. Most foods need at least 18 hours to thaw at room temperature.

Answer: b

Section: 8.1

Learning Objective: 8-2 Describe safe methods for thawing food.

1. What must be immediately done to food after it is thawed in a microwave?
2. Hold it.
3. Cook it.
4. Cool it.
5. Freeze it.

Answer: b

Section: 8.1

Learning Objective: 8-2 Describe safe methods for thawing food.

1. When slacking food during preparation, the food should never go above what temperature?
2. 32°F (0°C)
3. 41°F (5°C)
4. 50°F (10°C)
5. 70°F (21°C)

Answer: b

Section: 8.1

Learning Objective: 8-2 Describe safe methods for thawing food.

1. What is the required minimum internal cooking temperature for seafood?
2. 135°F (57°C) or higher for 15 seconds
3. 145°F (63°C) or higher for 15 seconds
4. 155°F (68°C) or higher for 17 seconds
5. 165°F (74°C) or higher for <1 second

Answer: b

Section: 8.2

Learning Objective: 8-3 State the minimum internal cooking temperatures for TCS food.

1. What is the required minimum internal cooking temperature for poultry?
2. 135°F (57°C) or higher for 15 seconds
3. 145°F (63°C) or higher for 15 seconds
4. 155°F (68°C) or higher for 17 seconds
5. 165°F (74°C) or higher for <1 second

Answer: d

Section: 8.2

Learning Objective: 8-3 State the minimum internal cooking temperatures for TCS food.

1. What is the required minimum internal cooking temperature for ground beef?
2. 135°F (57°C) or higher for 15 seconds
3. 145°F (63°C) or higher for 15 seconds
4. 155°F (68°C) or higher for 17 seconds
5. 165°F (74°C) or higher for <1 second

Answer: c

Section: 8.2

Learning Objective: 8-3 State the minimum internal cooking temperatures for TCS food.

1. What is the required minimum internal cooking temperature for rice that will be hot-held for service?
2. 135°F (57°C)
3. 145°F (63°C)
4. 155°F (68°C)
5. 165°F (74°C)

Answer: a

Section: 8.2

Learning Objective: 8-3 State the minimum internal cooking temperatures for TCS food.

1. What is the required minimum internal cooking temperature for a pork roast?
2. 135°F (57°C) or higher for 15 seconds
3. 145°F (63°C) or higher for 4 minutes
4. 155°F (68°C) or higher for 17 seconds
5. 165°F (74°C) or higher for <1 second

Answer: b

Section: 8.2

Learning Objective: 8-3 State the minimum internal cooking temperatures for TCS food.

1. What temperature must meat be cooked to if it will be cooked in a microwave?
2. 135°F (57°C)
3. 145°F (63°C)
4. 155°F (68°C)
5. 165°F (74°C)

Answer: d

Section: 8.2

Learning Objective: 8-5 Describe the requirements when cooking TCS food in a microwave and when partially cooking TCS food.

1. Eggs were placed in a covered dish and cooked in a microwave oven. Half-way through cooking, the eggs were stirred, and once finished were left to stand for 30 seconds before being checked with a thermometer in two places. What mistake was made?
2. They were placed in a covered dish.
3. They were stirred halfway through cooking.
4. They were left to stand for 30 seconds after cooking.
5. They were checked with a thermometer in two places.

Answer: c

Section: 8.2

Learning Objective: 8-5 Describe the requirements when cooking TCS food in a microwave and when partially cooking TCS food.

1. What should be done if the menu includes TCS items that are raw or undercooked?
2. It must be noted on the menu.
3. Service staff must point it out to guests.
4. It must be posted on signs in the establishment.
5. It must be listed on the company website.

Answer: a

Section: 8.2

Learning Objective: 8-4 Summarize the requirements of informing consumers of risks when serving raw or undercooked food.

1. If an operation uses a reduced oxygen packaging method for fish, the fish must be
2. frozen before, during, or after packaging.
3. thawed before packaging.
4. thawed within 30 days after packing.
5. frozen no more than 14 days before packaging.

Answer: a

Section: 8.1

Learning Objective: 8-1 State correct ways for prepping food to prevent cross-contamination and time-temperature abuse.

1. Which item would be safe to offer on a children’s menu?
2. Sushi
3. Grilled cheese
4. Eggs over easy
5. Medium rare hamburger

Answer: b

Section: 8.2

Learning Objective: 8-4 Summarize the requirements of informing consumers of risks when serving raw or undercooked food.

1. What do some regulatory authorities require food service operations to submit when applying for a variance?
2. A list of their suppliers
3. Receiving documents
4. A HACCP plan
5. A crisis management plan

Answer: c

Section: 8.1

Learning Objective: 8-1 State correct ways for prepping food to prevent cross-contamination and time-temperature abuse.

1. When must a consumer advisory be provided for menu items containing TCS food?
2. When the item is raw or undercooked
3. When the item contains a potential allergen
4. When the operation provides only counter service
5. When the operation primarily serves a high-risk population

Answer: a

Section: 8.2

Learning Objective: 8-4 Summarize the requirements of informing consumers of risks when serving raw or undercooked food.

1. When partially cooking food, the initial cooking phase should not last longer than
2. 5 minutes.
3. 15 minutes.
4. 30 minutes.
5. 60 minutes.

Answer: d

Section: 8.2

Learning Objective: 8-5 Describe the requirements when cooking TCS food in a microwave and when partially cooking TCS food.

1. What temperature must partially cooked food reach when it is reheated?
2. Between 135°F (57°C) and 70°F (21°C)
3. At least 145°F (63°C)
4. Up to 165°F (74°C)
5. Its required minimum internal temperature

Answer: d

Section: 8.3

Learning Objective: 8-6 State methods and time-temperature requirements for cooling and reheating TCS food.

1. A food handler is cooling chicken soup for dinner service. After two hours, the soup’s temperature has decreased from 135°F (57°C) to 80°F (27°C). What should the food handler do next?
2. Throw the soup away.
3. Continue cooling the soup.
4. Reheat the soup and cool it again.
5. Put the soup back into the holding unit.

Answer: c

Section: 8.3

Learning Objective: 8-6 State methods and time-temperature requirements for cooling and reheating TCS food.

1. Food being cooled must pass quickly through which temperature range to reduce pathogen growth?
2. 65°F to 20°F (18°C to -6°C)
3. 125°F to 70°F (52°C to 21°C)
4. 180°F to 130°F (82°C to 54°C)
5. 220°F to 195°F (104°C to 90°C)

Answer: b

Section: 8.3

Learning Objective: 8-6 State methods and time-temperature requirements for cooling and reheating TCS food.

1. What is the maximum cooling time for TCS food?
2. 1 hour
3. 2 hours
4. 4 hours
5. 6 hours

**Answer: d**

**Section: 8.3**

**Learning Objective: 8-6 State methods and time-temperature requirements for cooling and reheating TCS food.**

1. How does the density of food affect cooling?
2. The denser the food, the more slowly it will cool.
3. The denser the food, the more quickly it will cool.
4. Density does not affect cooling.
5. Density has only a small effect on cooling.

Answer: a

Section: 8.3

Learning Objective: 8-6 State methods and time-temperature requirements for cooling and reheating TCS food.

1. What is the first step in cooling a large pot of hot meat sauce?
2. Put the pot in the freezer to cool.
3. Put the pot in the walk-in cooler to cool.
4. Put the pot into a sink full of ice water.
5. Pour the meat sauce into several smaller containers.

Answer: d

Section: 8.3

Learning Objective: 8-6 State methods and time-temperature requirements for cooling and reheating TCS food.

1. When reheating turkey chili for hot holding, what is the minimum temperature that the chili must reach?
2. 135°F (57°C) for 15 seconds
3. 145°F (63°C) for 15 seconds
4. 155°F (68°C) for 15 seconds
5. 165°F (74°C) for 15 seconds

Answer: d

Section: 8.3

Learning Objective: 8-6 State methods and time-temperature requirements for cooling and reheating TCS food.

1. What temperature must TCS food for immediate service be reheated to?
2. Any temperature
3. 145°F (63°C) for 15 seconds
4. 155°F (68°C) for 15 seconds
5. 165°F (74°C) for 15 seconds

Answer: a

Section: 8.3

Learning Objective: 8-6 State methods and time-temperature requirements for cooling and reheating TCS foods.

1. What temperature must commercially processed and packaged ready-to-eat food be reheated to?
2. Any temperature
3. 135°F (57°C)
4. 155°F (68°C) for 15 seconds
5. 165°F (74°C) for 15 seconds

Answer: b

Section: 8-3

Learning Objective: 8-6 State methods and time-temperature requirements for cooling and reheating TCS food.