

Chapter 3: Contamination, Food Allergens, and Foodborne Illness

Test Bank

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

Answer: a

Section: 3.1

Learning Objective: 3-1 Identify ways to prevent physical and chemical contamination.

1. Which is a chemical contaminant?

a. Bones in a chicken filet

b. Norovirus in shellfish

c. Metal shavings in a can of peaches

d. Tomato juice served in a pewter pitcher

Answer: d

Section: 3.1

Learning Objective: 3-1 Identify ways to prevent physical and chemical contamination.

1. Which is an example of physical contamination?
2. Bones in fish
3. Sneezing on food
4. Touching dirty food-contact surfaces
5. Mixing vinegar and salt

Answer: a

Section: 3.1

Learning Objective: 3-1 Identify ways to prevent physical and chemical contamination.

1. Which is a chemical contaminant?
2. Tomato sauce in a copper pan
3. Bones in a chicken filet
4. Ciguatera toxin in a red snapper
5. Metal shavings in a can of peaches

Answer: a

Section: 3.1

Learning Objective: 3-1 Identify ways to prevent physical and chemical contamination.

1. What is the best method for preventing a physical hazard in food from causing an injury?
2. Practicing proper food defense
3. Preventing cross-contamination
4. Proper cleaning and sanitizing
5. Purchasing from approved suppliers

Answer: d

Section: 3.1

Learning Objective: 3-1 Identify ways to prevent physical and chemical contamination.

1. A guest became ill with vomiting and diarrhea within minutes of eating. What type of contamination was the likely cause?
2. Viral
3. Allergen
4. Chemical
5. Biological

Answer: c

Section: 3.1

Learning Objective: 3-1 Identify ways to prevent physical and chemical contamination.

1. Chemicals must be stored
2. over food.
3. separate from food.
4. in their original containers.
5. above food-contact surfaces.

Answer: b

Section: 3.1

Learning Objective: 3-1 Identify ways to prevent physical and chemical contamination.

1. A restaurant stores windshield washer fluid for their delivery vehicles with other chemicals used in the operation. Why can’t it be stored there?
2. It is highly toxic and corrosive to metals.
3. It is more likely to leak.
4. It is not necessary for the maintenance of the facility.
5. It can react with the other chemicals that are stored there.

Answer: c

Section: 3.1

Learning Objective: 3-1 Identify ways to prevent physical and chemical contamination.

1. A dishwasher runs out of sanitizer for the three-compartment sink and uses sanitizer from the dish machine instead. Why is this a mistake?
2. The sanitizer is too expensive to use this way.
3. The sanitizer is not used in the way it is intended.
4. It is too difficult to measure the sanitizer correctly.
5. The sanitizer does not sanitize equipment when used this way

Answer: b

Section: 3.1

Learning Objective: 3-1 Identify ways to prevent physical and chemical contamination.

1. A chef uses paint brushes purchased at the local hardware store to baste food. Why is this a mistake?
2. The brushes will not last due to heavy use.
3. These types of brushes are not as easy to clean.
4. The brushes are not approved for use with food.
5. These brushes are not long enough to prevent burns.

Answer: c

Section: 3.1

Learning Objective: 3-1 Identify ways to prevent physical and chemical contamination.

1. To prevent the deliberate contamination of food, a manager should know
2. when to register with the EPA.
3. how to fill out an incident report.
4. where to find Safety Data Sheets in the operation.
5. whom to contact about suspicious activity.

Answer: d

Section: 3.2

Learning Objective: 3-2 Summarize how deliberate contamination of food can be prevented.

1. What is the best way to protect food from deliberate tampering?
2. Make it as difficult as possible for someone to tamper with it.
3. Allow former employees into the operation.
4. Perform spot inspections on new vendors.
5. Use the USDA A.L.A.R.M. system.

Answer: a

Section: 3.2

Learning Objective: 3-2 Summarize how deliberate contamination of food can be prevented.

1. When implementing a food defense program, what is the best way to protect food storage areas?
2. Lock them.
3. Always leave the lights on.
4. Install cameras in these areas.
5. Supervise traffic going in and out of them.

Answer: a

Section: 3.2

Learning Objective: 3-2 Summarize how deliberate contamination of food can be prevented.

1. When implementing a food defense program, what is the best way to make sure food has been received from a safe source?
2. Purchase food only from a large distributor.
3. Use food suppliers who are local.
4. Purchase products directly from the source.
5. Request delivery vehicles be locked and sealed.

Answer: d

Section: 3.2

Learning Objective: 3-2 Summarize how deliberate contamination of food can be prevented.

1. Which symptom could mean a customer is having an allergic reaction to food?
2. Coughing
3. Dehydration
4. Swollen lips
5. Sneezing

Answer: c

Section: 3.3

Learning Objective: 3-3 Identify the most common food allergens and their associated symptoms.

1. Which is a “Big Nine” food allergen?
2. Broccoli
3. Wheat
4. Grapes
5. Pork

Answer: b

Section: 3.3

Learning Objective: 3-3 Identify the most common food allergens and their associated symptoms.

1. Peanuts and soy products are two possible food items that can be dangerous for people with
2. food allergies.
3. FAT TOM.
4. weak immune systems.
5. chemical sensitivity.

Answer: a

Section: 3.3

Learning Objective: 3-3 Identify the most common food allergens and their associated symptoms.

1. Wheezing and hives are a symptom of
2. Food allergies
3. Norovirus
4. Botulism
5. Hepatitis A

Answer: a

Section: 3.3

Learning Objective: 3-3 Identify the most common food allergens and their associated symptoms.

1. A customer having an allergic reaction may show which symptom?
2. Itchy throat
3. Cold sweats
4. Dizzy spells
5. Dehydration

Answer: a

Section: 3.3

Learning Objective: 3-3 Identify the most common food allergens and their associated symptoms.

1. Which item contains a common allergen?
2. Peanut butter
3. Garlic powder
4. Chicken wings
5. Orange juice

Answer: a

Section: 3.3

Learning Objective: 3-3 Identify the most common food allergens and their associated symptoms.

1. What should food handlers do to prevent food allergens from being transferred to food?
2. Use clean and sanitized utensils when prepping the order.
3. Cook food to the appropriate minimum internal temperature.
4. Store cold food at 41°F (5°C) or lower.
5. Label chemical containers correctly.

Answer: a

Section: 3.3

Learning Objective: 3-4 Describe methods of preventing allergic reactions.

1. To prevent food allergens from being transferred to food,
2. buy food from trusted suppliers.
3. store cold food at 41°F (5°C) or lower.
4. avoid using pewter tableware and copper cookware.
5. check ingredient labels to confirm that an allergen is not present.

Answer: d

Section: 3.3

Learning Objective: 3-4 Describe methods of preventing allergic reactions.

1. What can servers do to prevent guests from having an allergic reaction?
2. Identify all ingredients except secret ingredients.
3. Let guests know when you think they are reasonably safe.
4. Deliver all food to a table at the same time.
5. Clearly mark the order for a guest with an allergy.

Answer: d

Section: 3.3

Learning Objective: 3-4 Describe methods of preventing allergic reactions.

1. The transfer of allergens from food or food-contact surfaces to the food served to an allergic guest is called
2. biological contamination.
3. cross-contact.
4. cross-contamination.
5. allergenic transfer.

Answer: b

Section: 3.3

Learning Objective: 3-4 Describe methods of preventing allergic reactions.

1. What can kitchen staff do to prevent guests from having an allergic reaction?
2. Cook all fried foods in the same fryers.
3. Check recipes and ingredient labels for allergens.
4. Use the same cooking utensils to handle all food.
5. Wash hands after preparing food for guests with allergies.

Answer: b

Section: 3.3

Learning Objective: 3-4 Describe methods of preventing allergic reactions.

1. What should a manager do with a product they suspect has been deliberately contaminated?
2. Dispose of the product.
3. Hold on to the product.
4. Return the product to its vendor.
5. Bring the product to the police station.

Answer: b

Section: 3.2

Learning Objective: 3-2 Summarize how deliberate contamination of food can be prevented.

1. Which guideline should be included in an effective food defense program?
2. Purchase products from a range of suppliers.
3. Provide employees with easy access to cleaning chemicals.
4. Keep receiving logs for all deliveries to the operations.
5. Hire an on-site food safety expert to supervise service.

Answer: c

Section: 3.2

Learning Objective: 3-2 Summarize how deliberate contamination of food can be prevented.

1. How should food be served to a guest who has allergens?
2. With other allergen special orders
3. With two sets of eating utensils
4. Hand-delivered by an employee
5. In a separate area of the dining room

Answer: c

Section: 3.3

Learning Objective: 3-4 Describe methods of preventing allergic reactions.

1. Which situation describes cross-contact?
2. A cook bakes the pecan pies before the blueberry pies
3. A cook uses the deep fryer to fry chicken and a pan to fry shrimp
4. A cook slices cheese and then replaces the knife before chopping carrots
5. A cook preps raw chicken and then uses the same cutting board to chop lettuce

Answer: c

Section: 3.3

Learning Objective: 3-4 Describe methods of preventing allergic reactions.

1. A guest chipped their tooth while eating at a restaurant. What type of contamination was the likely cause?
2. Viral
3. Physical
4. Chemical
5. Biological

Answer: b

Section: 3.1

Learning Objective: 3-1 Identify ways to prevent physical and chemical contamination.