1. Which government agency is responsible for issuing the Food Code?
2. FDA
3. USDA
4. CDC
5. State and local regulatory agencies
6. Which government agency is responsible for inspecting all food except meat, poultry, and eggs?
7. FDA
8. USDA
9. CDC
10. State and local regulatory agencies
11. Which government agency regulates food transported across state lines?
12. FDA
13. USDA
14. CDC
15. State and local regulatory agencies
16. Which government agency inspects meat, poultry, and eggs?
17. FDA
18. USDA
19. CDC
20. State and local regulatory agencies
21. Which government agency investigates foodborne illness outbreaks for other agencies?
22. FDA
23. USDA
24. CDC
25. State and local regulatory agencies
26. Which government agency conducts an inspection program for cruise ships?
27. FDA
28. USDA
29. CDC
30. State and local regulatory agencies
31. Which government agency inspects foodservice operations?
32. FDA
33. USDA
34. CDC
35. State and local regulatory agencies
36. Which government agency is responsible for enforcing requirements in foodservice establishments?
37. FDA
38. USDA
39. CDC
40. State and local regulatory agencies
41. Which government agency reviews an operation’s HACCP plan?
42. FDA
43. USDA
44. CDC
45. State and local regulatory agencies
46. Which government agency investigates complaints and illnesses against a foodservice operation?
47. FDA
48. USDA
49. CDC
50. State and local regulatory agencies
51. What is the purpose of a regulatory inspection?
52. To correct deficiencies
53. To ensure the quality of the food served
54. To ensure that an operation is meeting minimum standards
55. To produce a grade so the public can rate the establishment
56. What type of foodservice operation is subject to a regulatory inspection?
57. Full-service operations
58. Quick-service operations
59. All operations that serve food
60. All operations that serve high-risk customers
61. What is the most critical risk designation used by a regulatory authority during an inspection?
62. Priority item
63. Priority foundation item
64. Core item
65. Basis item
66. Which risk designation used by a regulatory authority during an inspection relates to general sanitation?
67. Priority item
68. Priority foundation item
69. Core item
70. Basis item
71. Having soap at a handwashing sink has which risk designation when inspecting an establishment?
72. Priority item
73. Priority foundation item
74. Core item
75. Basis item
76. What is the minimum interval for the inspection of a foodservice establishment by a regulatory agency?
77. At least once every six months
78. At least once per year
79. At least once every two years
80. At least once every five years
81. What is a benefit of a self-inspection?
82. Improved food quality
83. Reduction in the frequency of formal health inspections
84. Decrease in need for liability insurance
85. Shorter formal inspections by regulatory agencies
86. When will health inspectors typically arrive?
87. During service
88. In the morning
89. Without warning
90. After notifying the operation
91. What can be a consequence of refusing entry to a health inspector?
92. Revocation of the operation’s permit
93. An increase in inspection frequency
94. Jail time
95. Lawsuits
96. What records might a health inspector reasonably request?
97. OSHA violations
98. Purchasing records
99. Employee records
100. Financial records
101. What does a manager’s signature on a health inspection form indicate?
102. Acknowledgment that they received it
103. Agreement to violations documented
104. Agreement to outcomes agreed upon
105. Admittance to violation of the law
106. When must violations of priority items typically need to be acted upon?
107. Within 12 hours
108. Within 24 hours
109. Within 48 hours
110. Within 72 hours
111. What is an example of a hazard that could result in closure of the operation?
112. Significant lack of refrigeration
113. Evidence that pests are in the establishment
114. Interruption of electrical service for two hours or less
115. A foodborne illness complaint against the establishment
116. A manager receives an inspection report. What should they do first?
117. Make a copy of the report.
118. Study the report.
119. Discuss a follow up visit.
120. Contact a legal representative to help review the report.
121. What organization conducts research into the causes of foodborne illnesses and assists with investigating outbreaks?
122. CDC
123. FDA
124. PHS
125. USDA
126. A regulatory inspector arrives during lunch service. What should the manager do first?
127. Present any food safety certifications.
128. Notify the kitchen staff.
129. Ask the inspector for identification.
130. Grant the inspector access to the building.
131. A large cockroach infestation and extensive lack of refrigeration can result in
132. increased licensing fees.
133. decreased inspection requirements.
134. closure of the operation by the regulatory authority.
135. a delay of an inspection until the situation is corrected.
136. A restaurant manager wants to conduct a self-inspection. Which guideline should they follow?
137. Identify the top three risks to food safety.
138. Use the same checklist that the regulatory authority uses.
139. Conduct it when the operation is closed.
140. Repeat the self-inspection once each year.
141. An operation receives an inspection report that notes a sanitation deficiency related to the employee restroom. What action should the manager take?
142. Review the master cleaning schedule.
143. File an appeal with the regulatory authority.
144. Conduct a self-inspection and compare the results.
145. Fix the deficiency within 45 days.
146. What would the regulatory authority consider a core item violation?
147. Food being held at incorrect temperatures
148. Dirty floors
149. Improper handwashing
150. Lack of dish detergent