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Chapter 6: The Flow of Food: Purchasing and Receiving

Test Bank

1. What is the most important factor in choosing an approved food supplier?
2. It has a HACCP program or other food safety system.
3. It has documented manufacturing and packing practices.
4. It has a warehouse that is close to the operation, reducing shipping time.
5. It has been inspected and complies with local, state, and federal laws.

Answer: d

Section: 6.1

Learning Objective: 6-3 Describe criteria for an approved supplier.

1. An approved supplier
2. does not require inspection.
3. will not have food safety violations.
4. can show you their inspection report.
5. has an active managerial control program in place.

Answer: c

Section: 6.1

Learning Objective: 6-3 Describe criteria for an approved supplier.

1. Which agency subjects suppliers to food safety inspections?
2. Public Health Service (PHS)
3. Centers for Disease Control and Prevention (CDC)
4. U.S. Department of Agriculture (USDA)
5. Environmental Protection Agency (EPA)

Answer: c

Section: 6.1

Learning Objective: 6-3 Describe criteria for an approved supplier.

1. A chef purchases fresh fish from a local fisherman. Is this an approved supplier?
2. Yes, if the fish is fresh caught.
3. Yes, if the town has licensed the fisherman.
4. No, not if the fisherman is local.
5. No, the fisherman is not inspected.

Answer: d

Section: 6.1

Learning Objective: 6-3 Describe criteria for an approved supplier.

1. What are Good Manufacturing Practices (GMP) as defined by the FDA?
2. Rules for receiving food
3. Requirements for producing safe food
4. Parameters for the safe storage of food
5. Guidelines for creating a HACCP plan

Answer: b

Section: 6.1

Learning Objective: 6-3 Describe criteria for an approved supplier.

1. When receiving a delivery of food for an operation, it is important to
2. inspect only the TCS food.
3. inspect all food immediately before storing it.
4. stack the delivery neatly and inspect it within 12 hours.
5. store it immediately and inspect it later.

Answer: b

Section: 6.2

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. What is the first thing that should be done when a food delivery arrives?
2. Inspect and store the delivery.
3. Check temperatures of all TCS food items.
4. Inspect the vehicle for signs of contamination.
5. Inspect packaging for signs of damage or pests.

Answer: c

Section: 6.2

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. Should you cross-train employees so more people have the skills to receive deliveries?
2. Yes, this ensures that deliveries will be received quicker.
3. Yes, the more people who can receive products the better.
4. No, specific staff should be responsible for receiving.
5. No, cross-training is expensive and time-consuming.

Answer: c

Section: 6.2

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. What should be done if pests are spotted in a delivery vehicle?
2. Reject the entire delivery.
3. Reject any products close to where the pests were found.
4. Accept the delivery, depending on the type of pest found.
5. Accept the delivery if the products look safe.

Answer: a

Section: 6.2

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. What should an employee do if two food deliveries arrive at the same time?
2. Accept them both.
3. Alternate the inspection between each delivery.
4. Inspect both deliveries and store them afterwards.
5. Inspect and store one delivery before accepting another.

Answer: d

Section: 6.2

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. What must be done after receiving a key drop delivery?
2. The delivery must be inspected.
3. The delivery must be stored correctly.
4. Temperatures must be checked immediately.
5. Products must be removed from original packaging.

Answer: a

Section: 6.2

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. A recall has been issued for a specific brand of orange juice. The store manager has matched the information from the recall notice to the item, removed the item from inventory, and stored it in a secure location. What should the manager do next?
2. Refer to the vendor notification for next steps.
3. Contact the supplier and arrange for product pick up.
4. Label the item to prevent it from accidentally being placed back in inventory.
5. Inform the local media, customers, and employees of the reason for the recall.

Answer: c

Section: 6.2

Learning Objective: 6-2 Explain procedures for unacceptable merchandise and product recalls.

1. What must a manager do with a recalled food item in the operation?
2. Combine the item with non-recalled items during preparation.
3. Record the names of customers who purchase the item.
4. Store the recalled item separately from other food.
5. Sell all recalled items within 24 hours.

Answer: c

Section: 6.2

Learning Objective: 6-2 Explain procedures for unacceptable merchandise and product recalls.

1. Where should a manager check to find recall notices?
2. Public Health Service (PHS)
3. Food and Drug Administration (FDA)
4. Centers for Disease Control and Prevention (CDC)
5. Environmental Protection Agency (EPA)

Answer: b

Section: 6.2

Learning Objective: 6-2 Explain procedures for unacceptable merchandise and product recalls.

1. How should the temperature of a shipment of sour cream be taken when it arrives at an operation?
2. Place a hand on a container to see if it is cool to the touch.
3. Hold an infrared thermometer as close as possible to a case.
4. Place the thermometer stem between shipping boxes for a reading.
5. Remove the lid of a container and put the thermometer stem into the sour cream.

Answer: d

Section: 6.3

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. How should the temperature of a shipment of bulk vacuum packages of raw ground beef be taken when it arrives at an operation?
2. Place a hand on a package to see if it is cool to the touch.
3. Hold an infrared thermometer as close as possible to a case.
4. Place the thermometer stem between two packages for a reading.
5. Open a package and put the thermometer stem into the ground beef.

Answer: c

Section: 6.3

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. Where should you place the thermometer stem when checking the temperature of a chicken breast?
2. In the thinnest part
3. In the thickest part
4. Between two chicken breasts
5. Underneath a chicken breast

Answer: b

Section: 6.3

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. At what internal temperature should cold TCS food be received?
2. 41°F (5°C) or lower
3. 45°F (7°C) or lower
4. 51°F (10°C) or lower
5. 55°F (13°C) or lower

Answer: a

Section: 6.3

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. What must be done with live oysters received at an air temperature of 45°F (7°C)?
2. They must be rejected.
3. They must be discarded.
4. They must be heated to 155°F (68°C).
5. They must be cooled to 41°F (5°C) or lower.

Answer: d

Section: 6.3

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. At what maximum temperature can milk be received?
2. 55°F (13°C)
3. 50°F (10°C)
4. 45°F (7°C)
5. 41°F (5°C)

Answer: c

Section: 6.3

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. At what maximum temperature can shell eggs be received?
2. 55°F (13°C)
3. 50°F (10°C)
4. 45°F (7°C)
5. 41°F (5°C)

Answer: c

Section: 6.3

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. At what minimum temperature must hot TCS food be received?
2. 140°F (60°C)
3. 135°F (57°C)
4. 125°F (52°C)
5. 110°F (43°C)

Answer: b

Section: 6.3

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. What is the meaning of large ice crystals on frozen food?
2. The product has been frozen properly.
3. The product is still in the process of reaching the correct temperature.
4. The product has thawed and been refrozen.
5. The product should be cooked rapidly after thawing.

Answer: c

Section: 6.3

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. What are the packaging criteria for accepting nonfood items?
2. Soiled but intact
3. Soiled but with fewer than two punctures or tears
4. Clean with no more than two punctures or tears
5. Clean, intact, and protected from contamination

Answer: d

Section: 6.3

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. A food item that is received with an expired use-by date should be
2. rejected.
3. used immediately.
4. accepted but labeled differently.
5. accepted but kept separate from other items.

Answer: a

Section: 6.3

Learning Objective: 6-2 Explain procedures for unacceptable merchandise and product recalls.

1. A can has a deep dent, but no product is leaking from it. What should be done with the can?
2. It can be accepted.
3. It should be rejected.
4. It should be recalled.
5. It should be used immediately.

Answer: b

Section: 6.3

Learning Objective: 6-2 Explain procedures for unacceptable merchandise and product recalls.

1. A product’s “best by” date states when it should be
2. thrown away.
3. sold at a discount.
4. eaten for peak quality.
5. rotated in storage.

Answer: c

Section: 6.3

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

\*This item has been updated to reflect 2022 FDA *Food Code* revisions.

1. How long must shell stock tags be kept on file?
2. 30 days after the day the molluscan shellfish were received
3. 90 days after the day the molluscan shellfish were received
4. 30 days after the last molluscan shellfish was sold or served from the container
5. 90 days after the last molluscan shellfish was sold or served from the container

Answer: d

Section: 6.3

Learning Objective: 6-4 Identify government inspection stamps and documentation required when receiving food.

1. Documentation received with fish that will be eaten raw must state
2. how the fish were caught.
3. where the fish were harvested.
4. that the fish were correctly frozen.
5. the credentials of the fisherman who caught the fish.

Answer: c

Section: 6.3

Learning Objective: 6-4 Identify government inspection stamps and documentation required when receiving food.

1. Fish that will be farm-raised must meet the standards of what agency?
2. USDA
3. FDA
4. CDC
5. Homeland Security

Answer: b

Section: 6.3

Learning Objective: 6-4 Identify government inspection stamps and documentation required when receiving food.

1. Meat must be purchased from plants inspected by what government agency?
2. USDA
3. FDA
4. PHS
5. CDC

Answer: a

Section: 6.3

Learning Objective: 6-4 Identify government inspection stamps and documentation required when receiving food.

1. An inspection stamp on meat indicates that
2. it is free of pathogens.
3. it is a “choice” cut of meat.
4. the product has met standards.
5. the food is safe to eat even if undercooked.

Answer: c

Section: 6.3

Learning Objective: 6-4 Identify government inspection stamps and documentation required when receiving food.

1. Poor food quality can be a sign of
2. cross-contact.
3. cross-contamination.
4. time-temperature abuse.
5. improper personal hygiene

Answer: c

Section: 6.3

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. When checking a shipment of fresh salmon filets, a food handler notices that the flesh is soft and leaves an imprint when touched. What should be done with the fish?
2. Accept the fish.
3. Reject the fish.
4. Recall the fish.
5. Accept any filets that do not have an imprint.

Answer: b

Section: 6.4

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. A food handler notices that a shipment of fresh meat appears to be dry. What should be done with the meat?
2. Accept the meat.
3. Reject the meat.
4. Recall the meat.
5. Cook the meat within 24 hours.

Answer: b

Section: 6.4

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. What should be done with a shipment of fresh clams that have a slight seaweed smell?
2. Accept the clams.
3. Reject the clams.
4. Recall the clams.
5. Cook the clams within 24 hours.

Answer: a

Section: 6.4

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. Which item should be rejected?
2. Bags of organic cookies in torn packaging
3. Bottled milk at 41°F (5°C)
4. Single-use cups in original packing
5. Live oysters with an internal temperature of 50°F (10°C)

Answer: a

Section: 6.4

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. A food item that is received with an expired use-by date should be
2. rejected.
3. used immediately.
4. accepted but labeled differently.
5. accepted but kept separate from other items.

Answer: a

Section: 6.4

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. Beef that has been received is bright cherry red and has flesh that springs back when touched. What should be done with the beef?
2. Accept the beef.
3. Reject the beef.
4. Recall the beef.
5. Cook the beef within 24 hours.

Answer: a

Section: 6.4

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.

1. A shipment of whole chickens has been received with dark wing tips and a purple color around the neck. What should be done with the chickens?
2. Accept the chickens.
3. Recall the chickens.
4. Reject the chickens.
5. Reject any chickens with these traits and keep the rest.

Answer: c

Section: 6.4

Learning Objective: 6-1 Identify the requirements for receiving food and nonfood items.