1. What is the correct internal temperature for food being hot-held for service?
2. 70°F (21°C) or above
3. 125°F (52°C) or above
4. 135°F (57°C) or above
5. 155°F (68°C) or above
6. At 12:00 p.m., a food handler puts soup in hot-holding equipment for lunch service. At 2:00 p.m., the soup’s temperature reads 125°F (52°C). What corrective action should the food handler take?
7. Throw the soup away.
8. Reheat the soup.
9. Serve the soup immediately.
10. Check the soup again at 3:00 p.m. and reheat if necessary.
11. What is the maximum allowable internal temperature when cold-holding TCS food?
12. 41°F (5°C)
13. 45°F (7°C)
14. 51°F (10°C)
15. 55°F (13°C)
16. A power outage has left hot TCS food out of temperature control for six hours. What must be done with the food?
17. Throw the food away.
18. Cool the food to 41°F (5°C) or lower.
19. Serve the food immediately.
20. Cook the food to 165°F (74°C).
21. Why is it hazardous to reheat food with hot-holding equipment?
22. The equipment can scorch the food.
23. The risk of cross-contact is significantly increased.
24. Cross-contamination becomes a greater risk later in the cooking process.
25. Most equipment does not pass food through the temperature danger zone quickly enough.
26. A food handler has been holding chicken salad for sandwiches in a cold well for seven hours. When they check the temperature of the chicken salad, it is 54°F (12°C). What must the food handler do?
27. Sell the remaining chicken salad immediately.
28. Sell the remaining chicken salad within 2 hours.
29. Cool the chicken salad to 41°F (5°C).
30. Discard the chicken salad.
31. Why should food be covered when it is being held?
32. Covers help maintain a food’s internal temperature.
33. Covers primarily protect food from cross-contact.
34. Covers help food reach the correct temperature.
35. Covers keep hands from contact with food.
36. What is the purpose of a sneeze guard?
37. To keep allergens off food
38. To prevent time-temperature abuse
39. To protect food from contaminants
40. To prevent chemicals from contaminating food
41. At 11:00 a.m., a caterer removes a tray of lasagna from the oven and places it on a buffet table without temperature control. By what time must the lasagna be thrown away?
42. 1:00 p.m.
43. 2:00 p.m.
44. 3:00 p.m.
45. 4:00 p.m.
46. TCS food should never be held without temperature control at a
47. catered event.
48. nursing home.
49. quick-service operation.
50. convenience store.
51. With approved procedures in place, how long can cold food be held without temperature control if it does not exceed 70°F (21°C)?
52. 2 hours
53. 4 hours
54. 6 hours
55. 8 hours
56. Cold food being held without temperature control for up to six hours cannot exceed which temperature while it is being served?
57. 41°F (5°C)
58. 50°F (10°C)
59. 60°F (16°C)
60. 70°F (21°C)
61. Trays of lasagna were removed from hot-holding at 135°F (57°C) at 4 p.m. and labeled with a discard time of 10 p.m. The lasagna was served to guests without temperature control and discarded at 8 p.m. What mistake was made?
62. The food was held at the wrong temperature.
63. The discard time on the label was wrong.
64. The food was thrown away at the wrong time.
65. The trays went too long without temperature control.
66. What must food handlers do when handling ready-to-eat food?
67. Wear gloves.
68. Use hand sanitizer.
69. Cover wounds with bandages.
70. Touch the food as little as possible.
71. Which is a safe practice when serving ready-to-eat food?
72. Scooping ice with a sanitized glass.
73. Plating hamburgers with bare hands.
74. Using deli sheets to handle donuts.
75. Serving rolls and fried chicken with the same pair of tongs.
76. Which is a safe practice when handling dishware and utensils?
77. Holding glasses by their rims.
78. Carrying glasses in a stack.
79. Storing flatware with the handles down.
80. Holding plates by their edges.
81. Which item may be re-served to another customer?
82. A partially used cup of salsa
83. Unopened condiment packets
84. Uneaten bread from a breadbasket
85. An uneaten pickle used as a plate garnish
86. An operation has a buffet with 8 different items on it. How many serving utensils are needed to serve the items on the buffet?
87. 1
88. 2
89. 4
90. 8
91. How should utensils for serving TCS food be stored during service?
92. Lying flat on top of the food
93. Alongside the food on a side towel
94. On a clean and sanitized plate next to the food
95. In the food with the handle above the container rim
96. Soup that is being hot-held on a buffet should be labeled with the
97. name of the food.
98. prep date.
99. soup’s ingredients.
100. use-by date.
101. Which action could contaminate food at a self-service area?
102. Keeping hot TCS food at 135°F (57°C)
103. Allowing customers to reuse plates
104. Labeling all containers and handles
105. Taking food temperatures every hour
106. Which food does not need additional packaging or other protection from contamination when placed on display?
107. Pastries
108. Bread
109. Whole raw fruit
110. Open condiments
111. When delivering food for off-site service, raw poultry must be stored
112. at a lower temperature than ready-to-eat food.
113. separately from ready-to-eat food.
114. without temperature control.
115. above raw beef.
116. What type of containers should be used to transport food offsite?
117. Insulated
118. Disposable
119. Reusable
120. Biodegradable
121. Food for off-site service should be labeled with reheating and service instructions and
122. a list of ingredients.
123. an inspection stamp.
124. the date of preparation.
125. the use-by date and time.
126. How should food in vending machines be dispensed?
127. In original packaging
128. In reusable packaging
129. Washed and rewrapped
130. In plastic wrap
131. What must an operation do if it plans to display or hold TCS food without temperature control?
132. Petition the FDA.
133. Receive monthly health inspections.
134. Get written approval from the regulatory authority.
135. Heat TCS foods to 180°F (82°C) before service.
136. What guideline should vending machine operators follow to help protect food from contamination and time-temperature abuse?
137. Keep TCS food above 41°F (5°C).
138. Avoid stocking fruit with edible peels.
139. Rotate products bi-weekly.
140. Check product shelf life daily.
141. A tray of sliced watermelon is removed from the cooler at 10:00 a.m. If the watermelon is served without temperature control but never exceeds 70°F (21°C), what discard time should appear on the label?
142. 12:00 p.m.
143. 2:00 p.m.
144. 4:00 p.m.
145. 6:00 p.m.
146. In some jurisdictions, take-home beverage containers can be refilled if
147. they are made of a clear material.
148. their capacity doesn’t exceed 24 ounces.
149. they are rinsed with fresh, hot water under pressure.
150. guests refill them in a self-service area.