

Chapter 1: Keeping Food Safe

Test Bank

1. To be considered an outbreak, a foodborne illness must
2. include at least six people.
3. involve more than one food.
4. be confirmed by laboratory analysis.
5. occur over multiple days.

Answer: c

Section: 1.1

Learning Objective: 1-1 Explain what a foodborne illness is and how to determine when one has occurred.

1. Two guests became ill after eating at a restaurant. They each ate different food items and suffered different symptoms. Would the incident be considered a foodborne-illness outbreak?
2. No, because they ate different foods.
3. No, because they ate different foods and had different symptoms.
4. Yes, because they ate different foods.
5. Yes, because they ate different foods and had different symptoms.

Answer: b

Section: 1.1

Learning Objective: 1-1 Explain what a foodborne illness is and how to determine when one has occurred.

1. What is a foodborne-illness outbreak?
2. When two or more food handlers contaminate multiple food items
3. When an operation serves contaminated food to two or more people
4. When two or more people report the same illness from eating the same food
5. When the CDC receives information on two or more people with the same illness

Answer: c

Section: 1.1

Learning Objective: 1-1 Explain what a foodborne illness is and how to determine when one has occurred.

1. In a situation that meets all other criteria, how many people must have the same symptoms for a foodborne illness to be considered an “outbreak”?
2. 1
3. 2
4. 3
5. 4

Answer: b

Section: 1.1

Learning Objective: 1-2 Summarize the challenges to food safety and the five common risk factors that can cause foodborne illness.

1. Why do pathogens pose an increasing challenge to food safety in an operation?
2. Strains of pathogens are stronger than ever before.
3. Pathogens can no longer be eliminated from food products.
4. Pathogens are being found on food items once considered safe.
5. It is harder to prevent pathogens from causing foodborne illness.

Answer: c

Section: 1.1

Learning Objective: 1-2 Summarize the challenges to food safety and the five common risk factors that can cause foodborne illness.

1. Which organization makes recommendations for food safety regulation of the foodservice industry?
2. State regulatory authority
3. Food and Drug Administration (FDA)
4. U.S. Department of Agriculture (USDA)
5. Centers for Disease Control and Prevention (CDC)

Answer: b

Section: 1.3

Learning Objective: 1-6 Summarize the food safety responsibilities of the person in charge of a foodservice operation.

1. Which is a challenge to food safety in an operation?
2. The lack of certified training programs
3. The growing elderly population in the U.S.
4. The infrequency of health inspections in an operation
5. The increased focus on personal hygiene in the operation

Answer: b

Section: 1.1

Learning Objective: 1-2 Summarize the challenges to food safety and the five common risk factors that can cause foodborne illness.

1. What is a human cost to victims of foodborne illness?
2. Negative publicity
3. Long-term disability
4. Changes to the immune system
5. Decreased resistance to pathogens

Answer: b

Section: 1.1

Learning Objective: 1-2 Summarize the challenges to food safety and the five common risk factors that can cause foodborne illness.

1. Which contaminants pose the greatest threat to food safety?
2. Toxins
3. Allergens
4. Pathogens
5. Chemicals

Answer: c

Section: 1.2

Learning Objective: 1-3 Identify types of contaminants and state the methods of prevention.

1. Which of the following is a physical contaminant?
2. Bone in a filet
3. Virus on a salad
4. Cleaning solution in a spray bottle
5. Toxin in seafood

Answer: a

Section: 1.2

Learning Objective: 1-3 Identify types of contaminants and state the methods of prevention.

1. How are chemicals most likely to get into food?
2. When they are used incorrectly
3. When they are stored in original containers
4. When they are purchased from unsafe sources
5. When they are kept past their expiration date

Answer: a

Section: 1.2

Learning Objective: 1-3 Identify types of contaminants and state the methods of prevention.

1. The three potential hazards to food are biological, physical, and
2. situational.
3. chemical.
4. terminal.
5. procedural.

Answer: b

Section: 1.2

Learning Objective: 1-3 Identify types of contaminants and state the methods of prevention.

1. Which is a biological contaminant?
2. Bones in a chicken filet
3. Seafood toxin in a red snapper
4. Metal shavings in a can of peaches
5. Tomato juice served in a pewter pitcher

Answer: b

Section: 1.2

Learning Objective: 1-3 Identify types of contaminants and state the methods of prevention.

1. The most common mistakes that can cause foodborne illness include practicing poor personal hygiene, using contaminated equipment, failing to cook and hold food correctly, and
2. thawing food incorrectly.
3. storing food without labels.
4. receiving food in dented cans.
5. purchasing food from unsafe sources.

Answer: d

Section: 1.2

Learning Objective: 1-2 Summarize the challenges to food safety and the five common risk factors that can cause foodborne illness.

1. Which is a common food-handling mistake that can cause foodborne illness?
2. Failing to supervise food deliveries
3. Failing to exclude food handlers who are ill
4. Failing to calibrate thermometers regularly
5. Failing to prevent cross-contact from allergens

Answer: b

Section: 1.2

Learning Objective: 1-2 Summarize the challenges to food safety and the five common risk factors that can cause foodborne illness.

1. Cooked rice was left out on a prep table to cool for several hours. This is an example of
2. cross-contamination.
3. time-temperature abuse.
4. improper personal hygiene.
5. poor cleaning and sanitizing.

Answer: b

Section: 1.2

Learning Objective: 1-2 Summarize the challenges to food safety and the five common risk factors that can cause foodborne illness.

1. The same cutting board is used to prep raw meat, then lettuce. This is an example of
2. cross-contamination.
3. time-temperature abuse.
4. poor personal hygiene.
5. poor cleaning and sanitizing.

Answer: a

Section: 1.2

Learning Objective: 1-3 Identify types of contaminants and state the methods of prevention.

1. Which is a common risk factor for foodborne illness?
2. Reheating leftover food
3. Serving ready-to-eat food
4. Using single-use, disposable gloves
5. Purchasing food from unsafe sources

Answer: d

Section: 1.2

Learning Objective: 1-2 Summarize the challenges to food safety and the five common risk factors that can cause foodborne illness.

1. Raw chicken breasts are left out at room temperature on a prep table. What is the risk that could cause a foodborne illness?
2. Cross-contamination
3. Poor personal hygiene
4. Time-temperature abuse
5. Poor cleaning and sanitizing

Answer: c

Section: 1.2

Learning Objective: 1-2 Summarize the challenges to food safety and the five common risk factors that can cause foodborne illness.

1. Which food requires time and temperature control to keep it safe?
2. Whole strawberries
3. Uncut melons
4. Washed carrots
5. Baked potatoes

Answer: d

Section: 1.2

Learning Objective: 1-4 Define TCS food and ready-to-eat food.

1. What is an example of TCS food?
2. Dried parsley
3. Chopped walnuts
4. Diced celery
5. Sliced cantaloupe

Answer: d

Section: 1.2

Learning Objective: 1-4 Define TCS food and ready-to-eat food.

1. What is an example of a TCS food?
2. Bread
3. Bananas
4. Sprouts
5. Rosemary

Answer: c

Section: 1.2

Learning Objective: 1-4 Define TCS food and ready-to-eat food.

1. Which is considered a ready-to-eat food?
2. Raw cookie dough
3. Mozzarella cheese
4. Unwashed kale
5. Dried beans

Answer: b

Section: 1.2

Learning Objective: 1-4 Define TCS food and ready-to-eat food.

1. What is TCS food?
2. Food requiring thermometer checks for security
3. Food requiring trustworthy conditions for service
4. Food requiring training commitments for standards
5. Food requiring time and temperature control for safety

Answer: d

Section: 1.2

Learning Objective: 1-4 Define TCS food and ready-to-eat food.

1. A cook preps a beef tenderloin on a cutting board and then immediately cuts pies for dessert on the same cutting board. This is an example of which risk factor?
2. Using contaminated equipment
3. Practicing poor personal hygiene
4. Purchasing food from unsafe sources
5. Holding food at incorrect temperatures

Answer: a

Section: 1.2

Learning Objective: 1-2 Summarize the challenges to food safety and the five common risk factors that can cause foodborne illness.

1. Which of the following people are at high risk for getting a foodborne illness?
2. Preschool-age children
3. Women in their twenties and thirties
4. Middle-aged men
5. Teenagers who have reached puberty

Answer: a

Section: 1.2

Learning Objective: 1-5 Identify high-risk populations.

1. A group is dining out and includes a man and woman in their forties, their teenage son, and grandparents in their early seventies. Who is at high risk for foodborne illness?
2. The man in his forties
3. The woman in her forties
4. The teenage son
5. The grandparents in their seventies

Answer: d

Section: 1.2

Learning Objective: 1-5 Identify high-risk populations.

1. Why are young children at a higher risk for foodborne illness?
2. They are more likely to spend time in a hospital.
3. Their immune systems are not yet fully developed.
4. They are more likely to suffer allergic reactions.
5. Their appetites are suppressed.

Answer: b

Section: 1.2

Learning Objective: 1-5 Identify high-risk populations.

1. Which of the following is a food safety responsibility of a manager?
2. Ensuring that chemicals are stored in a way that meets OSHA requirements
3. Ensuring that food prepared in a private home for a restaurant is prepared safely
4. Ensuring that delivery drivers are following food safety practices while in the operation
5. Ensuring that separate fryers are available for preparing food for customers with allergies

Answer: c

Section: 1.3

Learning Objective: 1-6 Summarize the food safety responsibilities of the person in charge of a foodservice operation.

1. The regulatory authority will hold the person in charge responsible for ensuring that
2. guests use clean tableware when returning to self-service areas.
3. guests are escorted when touring kitchen facilities.
4. meat is checked for doneness by touch.
5. staff members are applying pesticides to eliminate pests.

Answer: a

Section: 1.3

Learning Objective: 1-6 Summarize the food safety responsibilities of the person in charge of a foodservice operation.