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.
6. 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?
7. No, because they ate different foods.
8. No, because they ate different foods and had different symptoms.
9. Yes, because they ate different foods.
10. Yes, because they ate different foods and had different symptoms.
11. What is a foodborne-illness outbreak?
12. When two or more food handlers contaminate multiple food items
13. When an operation serves contaminated food to two or more people
14. When two or more people report the same illness from eating the same food
15. When the CDC receives information on two or more people with the same illness
16. 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”?
17. 1
18. 2
19. 3
20. 4
21. Why do pathogens pose an increasing challenge to food safety in an operation?
22. Strains of pathogens are stronger than ever before.
23. Pathogens can no longer be eliminated from food products.
24. Pathogens are being found on food items once considered safe.
25. It is harder to prevent pathogens from causing foodborne illness.
26. Which organization makes recommendations for food safety regulation of the foodservice industry?
27. State regulatory authority
28. Food and Drug Administration (FDA)
29. U.S. Department of Agriculture (USDA)
30. Centers for Disease Control and Prevention (CDC)
31. Which is a challenge to food safety in an operation?
32. The lack of certified training programs
33. The growing elderly population in the U.S.
34. The infrequency of health inspections in an operation
35. The increased focus on personal hygiene in the operation
36. What is a human cost to victims of foodborne illness?
37. Negative publicity
38. Long-term disability
39. Changes to the immune system
40. Decreased resistance to pathogens
41. Which contaminants pose the greatest threat to food safety?
42. Toxins
43. Allergens
44. Pathogens
45. Chemicals
46. Which of the following is a physical contaminant?
47. Bone in a filet
48. Virus on a salad
49. Cleaning solution in a spray bottle
50. Toxin in seafood
51. How are chemicals most likely to get into food?
52. When they are used incorrectly
53. When they are stored in original containers
54. When they are purchased from unsafe sources
55. When they are kept past their expiration date
56. The three potential hazards to food are biological, physical, and
57. situational.
58. chemical.
59. terminal.
60. procedural.
61. Which is a biological contaminant?
62. Bones in a chicken filet
63. Seafood toxin in a red snapper
64. Metal shavings in a can of peaches
65. Tomato juice served in a pewter pitcher
66. 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
67. thawing food incorrectly.
68. storing food without labels.
69. receiving food in dented cans.
70. purchasing food from unsafe sources.
71. Which is a common food-handling mistake that can cause foodborne illness?
72. Failing to supervise food deliveries
73. Failing to exclude food handlers who are ill
74. Failing to calibrate thermometers regularly
75. Failing to prevent cross-contact from allergens
76. Cooked rice was left out on a prep table to cool for several hours. This is an example of
77. cross-contamination.
78. time-temperature abuse.
79. improper personal hygiene.
80. poor cleaning and sanitizing.
81. The same cutting board is used to prep raw meat, then lettuce. This is an example of
82. cross-contamination.
83. time-temperature abuse.
84. poor personal hygiene.
85. poor cleaning and sanitizing.
86. Which is a common risk factor for foodborne illness?
87. Reheating leftover food
88. Serving ready-to-eat food
89. Using single-use, disposable gloves
90. Purchasing food from unsafe sources
91. Raw chicken breasts are left out at room temperature on a prep table. What is the risk that could cause a foodborne illness?
92. Cross-contamination
93. Poor personal hygiene
94. Time-temperature abuse
95. Poor cleaning and sanitizing
96. Which food requires time and temperature control to keep it safe?
97. Whole strawberries
98. Uncut melons
99. Washed carrots
100. Baked potatoes
101. What is an example of TCS food?
102. Dried parsley
103. Chopped walnuts
104. Diced celery
105. Sliced cantaloupe
106. What is an example of a TCS food?
107. Bread
108. Bananas
109. Sprouts
110. Rosemary
111. Which is considered a ready-to-eat food?
112. Raw cookie dough
113. Mozzarella cheese
114. Unwashed kale
115. Dried beans
116. What is TCS food?
117. Food requiring thermometer checks for security
118. Food requiring trustworthy conditions for service
119. Food requiring training commitments for standards
120. Food requiring time and temperature control for safety
121. 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?
122. Using contaminated equipment
123. Practicing poor personal hygiene
124. Purchasing food from unsafe sources
125. Holding food at incorrect temperatures
126. Which of the following people are at high risk for getting a foodborne illness?
127. Preschool-age children
128. Women in their twenties and thirties
129. Middle-aged men
130. Teenagers who have reached puberty
131. 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?
132. The man in his forties
133. The woman in her forties
134. The teenage son
135. The grandparents in their seventies
136. Why are young children at a higher risk for foodborne illness?
137. They are more likely to spend time in a hospital.
138. Their immune systems are not yet fully developed.
139. They are more likely to suffer allergic reactions.
140. Their appetites are suppressed.
141. Which of the following is a food safety responsibility of a manager?
142. Ensuring that chemicals are stored in a way that meets OSHA requirements
143. Ensuring that food prepared in a private home for a restaurant is prepared safely
144. Ensuring that delivery drivers are following food safety practices while in the operation
145. Ensuring that separate fryers are available for preparing food for customers with allergies
146. The regulatory authority will hold the person in charge responsible for ensuring that
147. guests use clean tableware when returning to self-service areas.
148. guests are escorted when touring kitchen facilities.
149. meat is checked for doneness by touch.
150. staff members are applying pesticides to eliminate pests.