1. When is the regulatory authority required to review an establishment’s construction plans?
2. When starting new construction or large remodeling
3. When starting any construction in the establishment
4. When the local building department requires it
5. When construction is occurring in a full-service establishment
6. What is the advantage of having the regulatory authority review construction plans?
7. It ensures that the facility will be constructed correctly.
8. It holds contractors accountable for their work.
9. It ensures that the construction meets FDA requirements.
10. It reduces the cost of the construction.
11. What are the most important food safety features to look for when selecting flooring, wall, and ceiling materials?
12. Absorbent and durable
13. Hard and durable
14. Porous and durable
15. Smooth and durable
16. What is the most important food safety consideration when selecting construction materials for the establishment?
17. The cost of the materials
18. The durability of the materials
19. The simplicity of cleaning the materials
20. The speed at which the materials can be installed
21. What should be considered when constructing restrooms?
22. They should be adjacent to storage areas.
23. They should not have self-closing doors.
24. Staff and guests should use the same restrooms.
25. Patrons should not pass through prep areas to reach them.
26. What must be included in restrooms?
27. Hand sanitizers
28. Signage
29. Warm-air hand dryer
30. Garbage containers if paper towels are provided
31. Where are handwashing stations required?
32. Receiving areas
33. Dishwashing areas
34. Dry storage areas
35. Breakroom areas
36. What is an acceptable method for drying hands at a handwashing station?
37. A common-cloth towel
38. A clean shirt
39. A continuous towel system
40. A freshly laundered apron
41. Food contact surfaces must be easy to clean, durable, resistant to damage, and
42. thick.
43. porous.
44. smooth.
45. absorbent.
46. Which organization develops standards for the sanitary design and construction of foodservice equipment?
47. USDA
48. NSF
49. FDA
50. EPA
51. Organizations that certify or classify that foodservice equipment meets sanitary design and construction standards must be accredited by the
52. Edison Testing Laboratories (ETL).
53. Underwriters Laboratory (UL).
54. National Sanitation Foundation (NSF).
55. American National Standards Institute (ANSI).
56. What requirement must be met when selecting and installing dishwashing machines?
57. Plumbing to the machine should be as short as possible.
58. Machines must be mounted 4" (10 centimeters) off the floor.
59. Machine thermometers must be scaled in increments no greater than 10°F (-12°C).
60. Machines should be mounted as close to three-compartment sinks as possible.
61. How high above the floor should floor-mounted equipment be?
62. At least 1 inch (3 centimeters)
63. At least 2 inches (5 centimeters)
64. At least 4 inches (10 centimeters)
65. At least 6 inches (15 centimeters)
66. How high must legs be on table-mounted equipment?
67. At least 1 inch (3 centimeters)
68. At least 2 inches (5 centimeters)
69. At least 4 inches (10 centimeters)
70. At least 6 inches (15 centimeters)
71. What is an approved source of potable water?
72. Irrigation systems
73. Regularly tested private wells
74. Any public water main
75. Open, portable water containers
76. How often should private wells be tested?
77. Once per year
78. Once every two years
79. Once every five years
80. Once every ten years
81. What is a cross-connection?
82. A threaded faucet
83. A device that prevents a vacuum
84. A brass valve that mixes hot and cold water
85. A physical link between sources of safe and dirty water
86. To prevent backflow, a sink must be equipped with
87. an air gap.
88. a vacuum assist.
89. an overflow drain.
90. a touchless control system.
91. A food handler drops the end of a hose into a mop bucket and turns the water on to fill it. What has the food handler done wrong?
92. Prevented backflow
93. Created a cross-connection
94. Created an air-gap separation
95. Prevented atmospheric vacuuming
96. Which part of a sink prevents backflow of dirty water?
97. Air gap
98. Tap valves
99. Floor grate
100. Aerator
101. What is the best way to prevent backflow?
102. Never create an air gap.
103. Attach hoses directly to faucets.
104. Do not use vacuum breakers.
105. Avoid creating a cross-connection.
106. What is the first step that should be taken if raw sewage has backed up around a floor drain?
107. Service must be stopped.
108. The operation must be closed.
109. The affected area must be closed.
110. The regulatory authority must be notified.
111. What is the lighting intensity requirement for a prep area?
112. 10 foot-candles (108 lux)
113. 20 foot-candles (215 lux)
114. 50 foot-candles (540 lux)
115. 70 foot-candles (754 lux)
116. What is the lighting intensity requirement for a dishwashing area?
117. 10 foot-candles (108 lux)
118. 20 foot-candles (215 lux)
119. 50 foot-candles (540 lux)
120. 70 foot-candles (754 lux)
121. What is the lighting intensity requirement inside a walk-in cooler?
122. 10 foot-candles (108 lux)
123. 20 foot-candles (215 lux)
124. 50 foot-candles (540 lux)
125. 70 foot-candles (754 lux)
126. How can lighting sources be prevented from contaminating food?
127. By using LED bulbs
128. By using halogen bulbs only
129. By using fluorescent bulbs
130. By using shatter-resistant bulbs
131. Grease and condensation buildup on surfaces can be avoided with correct
132. garbage disposal.
133. ventilation.
134. sanitizing.
135. lighting.
136. What should employees do regularly to maintain ventilation hoods?
137. Inspect fan belts.
138. Clean interior ductwork.
139. Clean grease extractors.
140. Disassemble and clean wall-mounted fans.
141. Outdoor garbage containers must be
142. washed frequently.
143. kept covered with tight-fitting lids.
144. stored away from customer parking areas.
145. lined with plastic or wet-strength papers.
146. Where should garbage cans be cleaned?
147. In food storage areas
148. Next to food-prep areas
149. In dishwashing areas
150. Away from food and utensils
151. When the kitchen garbage can was full, an employee placed the full garbage bag on a prep table and tied it securely. Then he carried it to the dumpster and disposed of it. What was done incorrectly?
152. The employee waited until the garbage was full.
153. The bag was disposed of in a dumpster.
154. The bag was placed on a prep table.
155. The employee tied the bag shut.
156. Kitchen equipment should be maintained regularly by
157. qualified professionals.
158. appointed employees.
159. managers.
160. skilled owners.

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

1. What is the minimum acceptable temperature for water at a handwashing station?
2. 65°F (18°C)
3. 75°F (24°C)
4. 85°F (29°C)
5. 95°F (35°C)