

Chapter 11: Safe Facilities and Equipment

Test Bank

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

Answer: a

Section: 11.1

Learning Objective: 11-1 Describe the proper operation of facilities and equipment.

1. What is the advantage of having the regulatory authority review construction plans?
2. It ensures that the facility will be constructed correctly.
3. It holds contractors accountable for their work.
4. It ensures that the construction meets FDA requirements.
5. It reduces the cost of the construction.

Answer: a

Section: 11.1

Learning Objective: 11-1 Describe the proper operation of facilities and equipment.

1. What are the most important food safety features to look for when selecting flooring, wall, and ceiling materials?
2. Absorbent and durable
3. Hard and durable
4. Porous and durable
5. Smooth and durable

Answer: d

Section: 11.1

Learning Objective: 11-1 Describe the proper operation of facilities and equipment.

1. What is the most important food safety consideration when selecting construction materials for the establishment?
2. The cost of the materials
3. The durability of the materials
4. The simplicity of cleaning the materials
5. The speed at which the materials can be installed

Answer: c

Section: 11.1

Learning Objective: 11-1 Describe the proper operation of facilities and equipment.

1. What should be considered when constructing restrooms?
2. They should be adjacent to storage areas.
3. They should not have self-closing doors.
4. Staff and guests should use the same restrooms.
5. Patrons should not pass through prep areas to reach them.

Answer: d

Section: 11.2

Learning Objective: 11-1 Describe the proper operation of facilities and equipment.

1. What must be included in restrooms?
2. Hand sanitizers
3. Signage
4. Warm-air hand dryer
5. Garbage containers if paper towels are provided

Answer: d

Section: 11.2

Learning Objective: 11-1 Describe the proper operation of facilities and equipment.

1. Where are handwashing stations required?
2. Receiving areas
3. Dishwashing areas
4. Dry storage areas
5. Breakroom areas

Answer: b

Section: 11.2

Learning Objective: 11-3 Identify requirements for handwashing sinks and accessibility.

1. What is an acceptable method for drying hands at a handwashing station?
2. A common-cloth towel
3. A clean shirt
4. A continuous towel system
5. A freshly laundered apron

Answer: c

Section: 11.2

Learning Objective: 11-3 Identify requirements for handwashing sinks and accessibility.

1. Food contact surfaces must be easy to clean, durable, resistant to damage, and
2. thick.
3. porous.
4. smooth.
5. absorbent.

Answer: c

Section: 11.3

Learning Objective: 11-5 Identify whether equipment meets approved standards for foodservice equipment.

1. Which organization develops standards for the sanitary design and construction of foodservice equipment?
2. USDA
3. NSF
4. FDA
5. EPA

Answer: b

Section: 11.3

Learning Objective: 11-5 Identify whether equipment meets approved standards for foodservice equipment.

1. Organizations that certify or classify that foodservice equipment meets sanitary design and construction standards must be accredited by the
2. Edison Testing Laboratories (ETL).
3. Underwriters Laboratory (UL).
4. National Sanitation Foundation (NSF).
5. ANSI National Accreditation Board (ANAB).

Answer: d

Section: 11.3

Learning Objective: 11-5 Identify whether equipment meets approved standards for foodservice equipment.

1. What requirement must be met when selecting and installing dishwashing machines?
2. Plumbing to the machine should be as short as possible.
3. Machines must be mounted 4" (10 centimeters) off the floor.
4. Machine thermometers must be scaled in increments no greater than 10°F (-12°C).
5. Machines should be mounted as close to three-compartment sinks as possible.

Answer: a

Section: 11.4

Learning Objective: 11-2 Explain requirements for installing equipment.

1. How high above the floor should floor-mounted equipment be?
2. At least 1 inch (3 centimeters)
3. At least 2 inches (5 centimeters)
4. At least 4 inches (10 centimeters)
5. At least 6 inches (15 centimeters)

Answer: d

Section: 11.4

Learning Objective: 11-2 Explain requirements for installing equipment.

1. How high must legs be on table-mounted equipment?
2. At least 1 inch (3 centimeters)
3. At least 2 inches (5 centimeters)
4. At least 4 inches (10 centimeters)
5. At least 6 inches (15 centimeters)

Answer: c

Section: 11.4

Learning Objective: 11-2 Explain requirements for installing equipment.

1. What is an approved source of potable water?
2. Irrigation systems
3. Regularly tested private wells
4. Any public water main
5. Open, portable water containers

Answer: b

Section: 11.5

Learning Objective: 11-5 Identify whether equipment meets approved standards for foodservice equipment.

1. How often should private wells be tested?
2. Once per year
3. Once every two years
4. Once every five years
5. Once every ten years

Answer: a

Section: 11.5

Learning Objective: 11-5 Identify whether equipment meets approved standards for foodservice equipment.

1. What is a cross-connection?
2. A threaded faucet
3. A device that prevents a vacuum
4. A brass valve that mixes hot and cold water
5. A physical link between sources of safe and dirty water

Answer: d

Section: 11.5

Learning Objective: 11-1 Describe the proper operation of facilities and equipment.

1. To prevent backflow, a sink must be equipped with
2. an air gap.
3. a vacuum assist.
4. an overflow drain.
5. a touchless control system.

Answer: a

Section: 11.5

Learning Objective: 11-1 Describe the proper operation of facilities and equipment.

1. 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?
2. Prevented backflow
3. Created a cross-connection
4. Created an air-gap separation
5. Prevented atmospheric vacuuming

Answer: b

Section: 11.5

Learning Objective: 11-1 Describe the proper operation of facilities and equipment.

1. Which part of a sink prevents backflow of dirty water?
2. Air gap
3. Tap valves
4. Floor grate
5. Aerator

Answer: a

Section: 11.5

Learning Objective: 11-1 Describe the proper operation of facilities and equipment.

1. What is the best way to prevent backflow?
2. Never create an air gap.
3. Attach hoses directly to faucets.
4. Do not use vacuum breakers.
5. Avoid creating a cross-connection.

Answer: d

Section: 11.5

Learning Objective: 11-1 Describe the proper operation of facilities and equipment.

1. What is the first step that should be taken if raw sewage has backed up around a floor drain?
2. Service must be stopped.
3. The operation must be closed.
4. The affected area must be closed.
5. The regulatory authority must be notified.

Answer: c

Section: 11.5

Learning Objective: 11-4 List requirements for proper garbage and biohazard removal.

1. What is the lighting intensity requirement for a prep area?
2. 10 foot-candles (108 lux)
3. 20 foot-candles (215 lux)
4. 50 foot-candles (540 lux)
5. 70 foot-candles (754 lux)

Answer: c

Section: 11.5

Learning Objective: 11-2 Explain requirements for installing equipment.

1. What is the lighting intensity requirement for a dishwashing area?
2. 10 foot-candles (108 lux)
3. 20 foot-candles (215 lux)
4. 50 foot-candles (540 lux)
5. 70 foot-candles (754 lux)

Answer: b

Section: 11.5

Learning Objective: 11-2 Explain requirements for installing equipment.

1. What is the lighting intensity requirement inside a walk-in cooler?
2. 10 foot-candles (108 lux)
3. 20 foot-candles (215 lux)
4. 50 foot-candles (540 lux)
5. 70 foot-candles (754 lux)

Answer: a

Section: 11.5

Learning Objective: 11-2 Explain requirements for installing equipment.

1. How can lighting sources be prevented from contaminating food?
2. By using LED bulbs
3. By using halogen bulbs only
4. By using fluorescent bulbs
5. By using shatter-resistant bulbs

Answer: d

Section: 11.5

Learning Objective: 11-2 Explain requirements for installing equipment.

1. Grease and condensation buildup on surfaces can be avoided with correct
2. garbage disposal.
3. ventilation.
4. sanitizing.
5. lighting.

Answer: b

Section: 11.5

Learning Objective: 11.1 Describe the proper operation of facilities and equipment.

1. What should employees do regularly to maintain ventilation hoods?
2. Inspect fan belts.
3. Clean interior ductwork.
4. Clean grease extractors.
5. Disassemble and clean wall-mounted fans.

Answer: c

Section: 11.5

Learning Objective: 11.1 Describe the proper operation of facilities and equipment.

1. Outdoor garbage containers must be
2. washed frequently.
3. kept covered with tight-fitting lids.
4. stored away from customer parking areas.
5. lined with plastic or wet-strength papers.

Answer: b

Section: 11.5

Learning Objective: 11-4 List requirements for proper garbage and biohazard removal.

1. Where should garbage cans be cleaned?
2. In food storage areas
3. Next to food-prep areas
4. In dishwashing areas
5. Away from food and utensils

Answer: d

Section: 11.5

Learning Objective: 11-4 List requirements for proper garbage and biohazard removal.

1. 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?
2. The employee waited until the garbage was full.
3. The bag was disposed of in a dumpster.
4. The bag was placed on a prep table.
5. The employee tied the bag shut.

Answer: c

Section: 11.5

Learning Objective: 11-4 List requirements for proper garbage and biohazard removal.

1. Kitchen equipment should be maintained regularly by
2. qualified professionals.
3. appointed employees.
4. managers.
5. skilled owners.

Answer: a

Section: 11.4

Learning Objective: 11-4 List requirements for proper garbage and biohazard removal.

\*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)

Answer: b

Section: 11.2

Learning Objective: 11-3 Identify requirements for handwashing sinks and accessibility.