ServSafe

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Practice Questions

Try all 30 first, then check the answer key at the back.

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1. Food handlers should keep their fingernails

A. Long and painted with nail polish
B. Long and unpolished
C. Short and painted with nail polish
D. Short and unpolished

2. To help employees understand the local ordinances of food safety, the following actions are recommended:

A. Have daily discussion on proper food handling techniques
B. Post signs that detail the basic food safety techniques
C. All of the above
D. Create an extensive employee food safety manual

3. A food handler sneezes on a salad

A. Poor personal hygiene
B. Cross contamination
C. None of these
D. Time temp abuse

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4. In a restaurant, hand sanitizer can be used after:

A. Going to the bathroom
B. The dishwasher
C. Washing hands
D. Clocking in

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5. Food service workers should change single use gloves:

A. Before handling ready to eat foods or after handling raw poultry, seafood or meats
B. After taking a break
C. When they get torn or are dirty
D. When they start a new task

6. A running faucet below the rim of a sink is an example of:

A. Vacuum
B. Back-flow
C. Cross-connection
D. Backsiphonage

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7. Cockroaches do all of the following except:

A. they do not hide in cracks and crevices under and behind equipment and facilities
B. they carry bacteria in their intestinal tract
C. they commonly hide in cracks and crevices under and behind equipment and facilities
D. they carry bacteria on their hairy legs and body

8. Which of the following does not affect a sanitizer's concentration and its ability to work effectively?

A. water hardness
B. water temperature
C. contact time with an item
D. material of the item

9. The most frequent cause of fires in a restaurant can be traced to:

A. Insurance fraud
B. Faulty wiring
C. Cigarette smoking
D. Greasy hood and vent systems

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10. The following method is the best method for teaching employees the proper methods of food safety:

A. Role play
B. Signs and posters
C. HACCP plans
D. All of these

11. To be the brightest, which area of the activity is usually required?

A. preparation
B. service
C. refrigerated-storage
D. dry-storage

12. If an employee comes to work with severe diarrhea and the chills, the most appropriate action for the manager to take is:

A. Have the employee peel onions in the kitchen
B. Have the worker do administrative duties
C. Buy more toilet paper
D. Send the employee home

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13. Food safety laws are made as all of the following except:

A. regulations
B. treatment
C. statutes
D. ordinances

14. Which health hazard may cause the local regulatory board to close a restaurant?

A. Evidence of insect infestation
B. Outbreak of a foodborne illness caused by the restaurant
C. Any of these hazards may cause closure.
D. Sewage back-up affecting clean water supply

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15. All of the following are a part of clear policies and procedures for controlling food except:

A. not the removal of products from storage
B. required quantities for service
C. required quantities for production
D. delivery and storage

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**16. True or False.

A great way to store allergen special order foods is in a designated area for allergen-free foods.**

A. True
B. False

17. Which of the following are examples of “Big 8” allergens?

A. Milk, honey, and eggs.
B. Peanuts, soybeans, and honey.
C. Walnuts, sea bass, and strawberries.
D. Shrimp, whole-wheat bread, and milk.

18. What ingredients are food labels legally required to list?

A. The unhealthy ones
B. Ingredients high in fat
C. The Big 8 allergens
D. Ingredients high in sodium

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19. What should be done with food that has been handled by a food handler who has been restricted or excluded from the operation due to illness?

A. Make sure food has not been time-temperature abused
B. Recondition the food
C. Throw it out
D. Heat the food to destroy pathogens

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20. To ensure that food pests such as flies or mice are not a problem within your kitchen, it is important to:

A. Only store foods in sealable containers
B. Immediately respond to any visible problem
C. Set traps to reduce the number of flies and mice
D. Use an authorized pest control company

**21. You have just finished cutting raw chicken on your cutting board and your next task is to cut onions for a raw salad.

What step should be taken before cutting the raw onion?**

A. Wash, rinse, and sanitize the cutting board
B. Turn the board over to avoid cross contamination
C. Wipe the board of any remaining raw chicken
D. Rinse the board in running water

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22. Foodborne illnesses have also been caused when acidic foods such as lemonade and tomatoes are prepared in or with all of the following except:

A. galvanized (zinc-coated) utensils
B. glass pitchers
C. pewter pitchers
D. copper pots

23. The presence of ice crystals on top of ice cream in the freezer is a sign of:

A. Water
B. Refreezing
C. Over chilling
D. New ice cream

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**24. A thermometer probe was sanitized by a chef and then tested the temperature of the minestrone soup in a hot holding unit. The temperature was 120 °F (49 °C), which did not reach the activity's critical limit of 135 °F (57 °C). The cook reported the temperature in the log and heated the soup for 15 seconds to 165 ° F (74 ° C).

What was the corrective action?**

A. reheating the soup
B. checking the critical limit
C. sanitizing the thermometer probe
D. recording the temperature in the log

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25. Hot TCS Food that has been held below 135°F for over 4 hours should be

A. Reheated to 165°F for 15 seconds
B. Eaten within 2 hours
C. Mixed with other hot food
D. thrown out immediately

26. At what temperature maximum should your refrigerator be kept at all times?

A. 40 °F
B. 45 °F
C. 30 °F
D. 32 °F

27. Jaundice (yellowing of the skin and eyes) is a sign of what food borne illness?

A. Salmonella
B. E. coli
C. Norovirus
D. Hepatitis A

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28. Other acceptable methods of thawing inlcude:

A. thawing as part of the cooking process
B. submerging packaged foods under cool running water
C. using a microwave oven
D. all of the above

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29. Two major of amendments to the Federal, Food, Drug and Cosmetic Act are the Food Additive and Color Additive amendments of 1958 and 1960, both of which include all of the following except:

A. ingredient list is not required
B. ingredients listed
C. safeguard against misbranding of foods
D. safeguard the consumer against adulteration

30. Foods must be cooled from 70°F to 40°F in how many hours?

A. 6 hours
B. 2 hours
C. 1 hour
D. 4 hours

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Answer Key & Explanations

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1. D — Short and unpolished
Food handlers should keep their fingernails short and unpolished.

2. B — Post signs that detail the basic food safety techniques
Posting signs that detail the basic food safety techniques will help employees understand the local ordinances of food safety.

Much of the time, companies that supply your cleaning agents will have these signs and will give them to you.

While they are not extensive, they serve as the best method to remind people of their food handling responsibilities.

While this answer is the best choice, having daily discussions regarding food safety will also help tremendously.

3. A — Poor personal hygiene
A food handler sneezes on a salad is an example of poor personal hygiene.

4. C — Washing hands
Hand sanitizer can be used only after washing your hands.

Since there is no substitute for washing your hands, the only logical time you could use hand sanitizer is during a time when it will not affect the ability to kill germs; in particular, after washing your hands.

5. A — Before handling ready to eat foods or after handling raw poultry, seafood or meats
Single use gloves are meant to be used for a single task and should be changed for each new task a food service worker performs, or when the gloves are torn and dirty. Each time single use gloves are changed, food service workers need to wash their hands with soap and water before putting on a new pair of gloves.

6. C — Cross-connection
A cross-connection is any physical connection between safe water and dirty water.

In this example, the water level in the sink could rise above the faucet and cause back-flow of unsafe water into the clean water supply.

7. A — they do not hide in cracks and crevices under and behind equipment and facilities
Cockroaches carry bacteria on their hairy legs and body as well as their intestinal tract.

They commonly hide in cracks and crevices under and behind equipment and facilities.

8. D — material of the item
The material an item is made of does not affect a sanitizer’s ability to work effectively, but the time the item is submerged in sanitizer, the water temperature, hardness, and pH do affect sanitizer solution.

9. D — Greasy hood and vent systems
Greasy hood and vent systems are the most frequent cause of fires in restaurants. To reduce this risk, make sure to clean all cooking hoods and ventilation systems after the completion of each business day.

10. D — All of these
All of these practices are good ways to teach an employee about proper food safety practices. In fact, using a

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number of methods engages the employee to critically think about food safety, making oversight less of an issue.

11. A — preparation
The operation’s preparation area is usually required to be the brightest.

12. D — Send the employee home
If an employee comes to work with severe diarrhea and chills, the most appropriate action for the manager to take is to send the employee home. Since these two factors are a good indicator of a food borne illness, it is best to send the employee home until they are feeling better.

13. B — treatment
There are three levels of government control - federal, state and local that includes county, municipal and tribal.

Food safety laws are made as statutes, regulations and ordinances.

There are also state and local codes which have the force of the law behind them.

14. C — Any of these hazards may cause closure.
Any of these health hazards may cause the local regulatory board to close a restaurant. The restaurant should be closed until the restaurant corrects the hazard and has been authorized to re-open. Passing a re-inspection may be needed.

15. A — not the removal of products from storage
Clear policies and procedures control the issue and assembly of all food and supplies, from delivery to service, by requiring proper authorization for removal of products from storage and by issuing only required quantities for production and service.

Some type of issuing is used in most foodservice operations.

16. A — True
A great way to store allergen special order foods is in a designated area for allergen-free foods.

Keeping a storage section for foods without the Big 8 as ingredients reduces the risk of cross-contact.

Keeping foods stored in an organized way protects your guest’s health.

17. D — Shrimp, whole-wheat bread, and milk.
Shrimp, whole-wheat bread, and milk are examples of “Big 8” allergens.

Shellfish (like shrimp), wheat products, and milk are some of the most common allergies.

The “Big 8” also includes eggs, soybeans, fish, tree nuts, and peanuts.

These foods account for 90% of all allergic reactions.

18. C — The Big 8 allergens
Legally, food labels are required to list the Big 8 allergens.

As the Big 8 allergens account for 90% of all food allergies, the FDA requires that they or any ingredient derived from them be listed on the label.

Some manufacturers go above this to list items the product may contain, but they are not legally obligated to do so.

19. C — Throw it out
Food that has been handled by a food handler who has been restricted or excluded from the operation due to illness must be thrown out.

20. D — Use an authorized pest control company
To ensure that food pests are not a problem within your kitchen, you should always hire an authorized pest control company. While you might be good at controlling pests and have a good eye for problems, nothing can

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replace the knowledge and expertise of professional pest companies when it comes to identifying and eliminating risks.

21. A — Wash, rinse, and sanitize the cutting board
You should wash, rinse, and sanitize the cutting board before cutting onions for a raw salad, especially after you have just cut raw chicken. This is even truer since you will be serving the onions raw on a salad and the chicken (which is raw), is a potentially hazardous food.

22. B — glass pitchers
Foodborne illnesses have also been caused when acidic foods such as tomatoes and lemonade are prepared in or with copper pots, pewter pitchers or with galvanized utensils.

Glass pitchers are perfectly safe.

Other foodborne illnesses have resulted when refrigerator shelving racks containing cadmium have been used as grill grates to cook meat.

23. B — Refreezing
The presence of ice crystals on top of ice cream in the freezer is a sign of refreezing. This is an indicator that the ice cream has been in the restaurant for too long and is too old to serve. The correct action is to throw the ice cream away.

24. A — reheating the soup
A chef sanitized the thermometer probe and then tested the temperature of a hot holding device holding minestrone soup. The temperature was 120°F (49°C), which did not meet the critical limit of 135°F (57°C) for the activity. The cook reported the temperature in the log and reheated the soup for 15 seconds to 165 ° F (74 ° C). The corrective action reheats the soup.

25. D — thrown out immediately
Hot TCS Food that has been held below 135°F for over 4 hours should be thrown out immediately.

26. A — 40 °F
Your refrigerator should always be kept at a temperature of 40 °F or below.

Since the Danger Zone starts at 41 °F, it is important to keep all perishable foods at a temperature of 40 °F or below.

27. D — Hepatitis A
Jaundice is a sign of Hepatitis A, which can causedamage to the liver. Cold cuts and sandwiches, raw vegetables and salads, raw or undercooked shellfish, and iced drinks are commonly implicated in outbreaks.

28. D — all of the above
Other acceptable methods for thawing foods include using a microwave oven, thawing as part of the cooking process or submerging packaged foods under cool running water for a specified amount of time.

Proper thawing prevents or reduces the chances for bacterial growth, especially for bacteria that may be present on the outer surfaces of the food.

29. A — ingredient list is not required
Two major amendments to the Federal Food, Drug, and Cosmetic Act are the Food Additive and Color Additive amendments of 1958 and 1960, respectively, both of which safeguard the consumer against adulteration and misbranding of foods.

Consumers need to know what is in the food products they may be eating to prevent allergic reactions or other health issues.

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30. D — 4 hours
Foods must be cooled from 70°F to 40°F in four hours or less.

While this time limit is the maximum amount of time it should take to cool a food, your goal should be to reduce the temperature of the food as quickly as possible.

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