

ServSafe
What Do You Already Know?

ID Number _____

1. The greatest threat to food safety is caused by:
 - A. Physical hazards such as hair, dirt and other objects that accidentally get into food.
 - B. Biological hazards such as bacteria, viruses, parasites and fungi.
 - C. Chemical hazards such as food additives, preservatives, cleaning supplies and pesticides.
 - D. Environmental hazards such as air and water pollutants.

2. The most commonly reported causes of foodborne illnesses in the U.S. are:
 - A. Failure to properly cool foods
 - B. Failure to cook and hold foods at proper temperatures
 - C. Poor personal hygiene of foodhandlers
 - D. Unsanitary conditions in the kitchen

3. Viral foodborne illness is often caused by:
 - A. Foodhandlers who didn't wash their hands before handling food items.
 - B. Fruits and vegetables that have been sprayed with pesticides.
 - C. Thawing frozen foods at room temperature.
 - D. Poultry and beef that have been cooled inadequately.

4. The key factors in the prevention of bacterial growth is:
 - A. Clean Kitchen
 - B. Handwashing
 - C. Controlling pests and infestations
 - D. Time and temperature control

5. Foods that contain molds that are not a natural part of them should be:
 - A. Frozen
 - B. Discarded
 - C. Saved, since the food is acceptable after the mold is scraped off the surface.
 - D. Cooked to 165 F for at least 10 minutes

6. Which one of the following best guards against cross-contamination?
 - A. The time and temperature principle
 - B. The exclusion of infected employees from food preparation duties.
 - C. Separate cutting boards for cooked and raw foods.
 - D. An integrated pest management (IPM) program.

7. Always calibrate your food thermometer:
 - A. Before each shift
 - B. Every day before the restaurant opens
 - C. When it is dropped
 - D. Both A and C

8. The temperature danger zone, which is the range that most bacteria grow and reproduce, is:
- A. 41° F and 140° F
 - B. 51° F and 140° F
 - C. 61° F and 150° F
 - D. 71° F and 160° F
9. The FIFO Method of storage involves:
- A. Shelving food by category/food type, then using foods with the longest shelf life first
 - B. Shelving food as it is delivered beginning at the front of the storage area first
 - C. Shelving food by its use-by or expiration date, then using the older food first
 - D. None of the above
10. Lasagna that is on the steam table must be held to a temperature higher than:
- A. 110° F
 - B. 120° F
 - C. 130° F
 - D. 140° F
11. Deep-chill storage is used to hold foods at temperatures between:
- A. 26° F to 32° F
 - B. 28° F to 32° F
 - C. 28° F to 34° F
 - D. 30° F to 36° F
12. When cleaning and sanitizing the food preparation area, the proper procedure to follow is:
- A. Spray with a strong sanitizing solution
 - B. Wash with a detergent, rinse, then wipe with a sanitizing solution
 - C. Wipe with a sanitizing solution, then rinse with clear water and wipe dry.
 - D. Scrape and brush off soil, then wipe with a sanitizing solution.
13. Ready-to-eat or prepared foods that are to be refrigerated before serving should be stored:
- A. Above raw foods
 - B. Below raw foods
 - C. Either above or below raw foods if properly covered
 - D. On the same shelf as raw foods
14. Gloves should be changed:
- A. Anytime you would wash your hands
 - B. After touching raw foods
 - C. After handling money
 - D. All of the above
15. Shellfish offered for sale in a food establishment must:
- A. Come from an approved source
 - B. Be frozen
 - C. Be washed before cooked
 - D. Cooked prior to serving

ServSafe What Have You Learned?

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1. The greatest threat to food safety is caused by:
 - E. Physical hazards such as hair, dirt and other objects that accidentally get into food.
 - F. Biological hazards such as bacteria, viruses, parasites and fungi.
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