

**Study Questions**

Circle the best answer to each question.

- ① **What is the most important factor in choosing a food supplier?**
  - A It has a HACCP program or other food safety system.
  - B It has documented manufacturing and packing practices.
  - C Its warehouse is close to the operation, reducing shipping time.
  - D It has been inspected and complies with local, state, and federal laws.
  
- ② **What is the best method of checking the temperature of a delivery of fresh fish?**
  - A Feel the fish, making sure that it is cold to the touch.
  - B Insert a thermometer probe into the thickest part of the fish.
  - C Place a time-temperature indicator on the surface of the fish.
  - D Use an infrared thermometer to check the fish's temperature.
  
- ③ **What is the correct temperature for receiving cold TCS food?**
  - A 32°F (0°C) or lower
  - B 41°F (5°C) or lower
  - C 45°F (7°C) or lower
  - D 50°F (10°C) or lower
  
- ④ **Milk can be received at 45°F (7°C) under what condition?**
  - A It is thrown out after 2 days.
  - B It is cooled to 41°F (5°C) or lower in 4 hours.
  - C It is immediately cooled to 41°F (5°C) or lower.
  - D It is served or used in the operation within 2 hours.
  
- ⑤ **Frozen shrimp is rejected during receiving for having large ice crystals on the food and packaging. What is the problem that caused this?**
  - A Cross-contact
  - B Cross-contamination
  - C Time-temperature abuse
  - D Incorrect cleaning and sanitizing
  
- ⑥ **What is required when receiving fish that will be served raw or partially cooked?**
  - A It must be alive when received.
  - B It must be thawed in the microwave.
  - C It must be used within 24 hours of receiving.
  - D It must be correctly frozen before you receive it.

- ⑦ **What must be included on the label of TCS food that was prepped in-house?**
- A Date that the food was received
  - B Name of each TCS ingredient included
  - C Date that the food should be thrown out
  - D List of all potential ingredients in the food
- ⑧ **How long can TCS food that was prepped in-house be stored?**
- A 3 days
  - B 5 days
  - C 7 days
  - D 9 days
- ⑨ **When storing food using the FIFO method, where should the food with the earliest use-by dates be stored?**
- A Below food with later use-by dates
  - B Behind food with later use-by dates
  - C In front of food with later use-by dates
  - D Alongside food with later use-by dates
- ⑩ **What is the problem with storing raw ground beef above prepped salads?**
- A Cross-contamination
  - B Poor personal hygiene
  - C Time-temperature abuse
  - D Cross-contact with allergens
- ⑪ **In top-to-bottom order, how should a fresh pork roast, fresh salmon, a container of lettuce, and a pan of fresh chicken breasts be stored in a cooler?**
- A Lettuce, fresh salmon, fresh pork roast, fresh chicken breasts
  - B Fresh salmon, fresh pork roast, fresh chicken breasts, lettuce
  - C Lettuce, fresh chicken breasts, fresh pork roast, fresh salmon
  - D Fresh salmon, lettuce, fresh chicken breasts, fresh pork roast
- ⑫ **How many inches (centimeters) from the floor should food be stored?**
- A At least 1" (3 cm)
  - B At least 2" (5 cm)
  - C At least 4" (10 cm)
  - D At least 6" (15 cm)

*For answers, please turn to page 5.19.*