To measure the temperature of equipment surfaces, use a(n)
A. thermistor.
B. thermocouple.
C. infrared thermometer.
D. bimetallic stemmed thermometer.

What is the maximum acceptable receiving temperature for fresh beef?
A. 50°F
B. 45°F
C. 41°F
D. 35°F

Where should raw poultry be placed in a cooler that includes raw and ready-to-eat food?
A. On the top shelf
B. Next to the produce
C. On the bottom shelf
D. Above the ready-to-eat food

Thawing food at room temperature could lead to
A. cross-contamination.
B. poor personal hygiene.
C. physical contamination.
D. time-temperature abuse.

The purpose of a food safety management system is to
A. identify and control possible hazards.
B. keep all areas of the facility clean and pest free.
C. identify, document, and use the correct methods for receiving food.
D. identify, tag, and repair faulty equipment within the operation.