

- 9 To measure the temperature of equipment surfaces, use a(n)
- A. thermistor.
  - B. thermocouple.
  - C. infrared thermometer.
  - D. bimetallic stemmed thermometer.
- 10 What is the maximum acceptable receiving temperature for fresh beef?
- A. 50°F
  - B. 45°F
  - C. 41°F
  - D. 35°F
- 11 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
- 12 Thawing food at room temperature could lead to
- A. cross-contamination.
  - B. poor personal hygiene.
  - C. physical contamination.
  - D. time-temperature abuse.
- 13 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.