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.