Study Questions

Circle the best answer to each question.

1. A food handler has finished trimming raw chicken on a cutting board and needs the board to prep vegetables. What must be done to the cutting board?
   A. It must be dried with a paper towel.
   B. It must be turned over to the other side.
   C. It must be washed, rinsed, and sanitized.
   D. It must be rinsed in hot water and air-dried.

2. How far must a bimetallic stemmed thermometer be inserted into food to give an accurate reading?
   A. Up to the tip of the thermometer stem
   B. Just past the tip of the thermometer stem
   C. Past the dimple of the thermometer stem
   D. Up to the dimple in the thermometer stem

3. Which probe should be used to check the temperature of a large stockpot of chili?
   A. Air probe
   B. Immersion probe
   C. Penetration probe
   D. Surface probe

4. At what temperatures do most foodborne pathogens grow most quickly?
   A. Between 0°F and 41°F (-17°C and 5°C)
   B. Between 45°F and 65°F (7°C and 18°C)
   C. Between 70°F and 125°F (21°C and 52°C)
   D. Between 130°F and 165°F (54°C and 74°C)

5. Which type of thermometer can read temperature without touching the item's surface?
   A. Air probe
   B. Immersion probe
   C. Infrared
   D. TTI
6. A thermometer used to measure the temperature of food must be accurate to what temperature?
   A. +/- 2°F or +/- 1°C
   B. +/- 4°F or +/- 3°C
   C. +/- 6°F or +/- 5°C
   D. +/- 8°F or +/- 7°C

7. What device can be used to record time-temperature abuse during the delivery of food?
   A. Bimetallic stemmed thermometer
   B. Thermistor
   C. Thermocouple
   D. Time-temperature indicator

For answers, please turn to page 4.14.