

# TEST YOUR KNOWLEDGE

1. What is FIFO?
  - a. A method of stock rotation that uses products in the order they are received
  - b. Using products fast
  - c. The employee with the highest food sales
  - d. Dealing with customer service problems
  
2. Which of the following is not a TCS food?
  - a. Ground beef
  - b. Shellfish
  - c. Sliced cantaloupe
  - d. Salt
  
3. What is the recommended minimum internal cooking temperature for poultry, reheated or stuffed meats?
  - a. 145°F
  - b. 135°F
  - c. 165°F
  - d. 155°F
  
4. Which of the following is acceptable for employee handwashing?
  - a. A food preparation sink
  - b. A designated handwashing sink
  - c. Rinsing hands in a bucket filled with sanitizing solution
  - d. The mop sink by the back door
  
5. What is the minimum internal holding temperature for hot food?
  - a. 165°F
  - b. 155°F
  - c. 145°F
  - d. 135°F
  
6. What can happen if raw foods come into contact with cooked ready-to-eat foods?
  - a. The raw food will cook
  - b. Food preparation time will decrease
  - c. Cross-contamination may occur
  - d. Time / temperature abuse may occur
  
7. Which is the best way to prevent cross-contamination?
  - a. Not eating at work
  - b. Frequent and proper handwashing
  - c. Removing jewelry before work
  - d. Take a shower after work

8. Why are employees prohibited from eating while working?
- Employees sell more food if they are hungry
  - It's rude
  - It's unprofessional
  - Eating can contaminate hands, which can cross-contaminate to a customer's food
9. Which of the following methods is acceptable for drying hands?
- A towel from the sanitizer bucket
  - An apron
  - A Single use disposable paper towel
  - Wiping hands on clean pants
10. What should an employee do first before cleaning the meat slicer?
- Wear gloves
  - Disconnect the power
  - Call a manager
  - Take a break
11. What temperature must plain, potable hot water be for use as a sanitizer to kill microorganisms?
- 145°F
  - 171°F
  - 75°F
  - 41°F
12. What is the minimum cooking temperature required to destroy potential microorganisms in ground beef?
- 135°F
  - 155°F
  - 165°F
  - 130°F
13. What jewelry may be worn in food preparation areas?
- Watches
  - A solid metal band
  - Earrings
  - All of the above
14. Signs of pests may include which of the following?
- Torn packages in dry storage
  - Dropping that look like black pepper
  - Black, greasy-looking marks on baseboards
  - All of the above
15. All of the following reduce cross-contamination except?
- Frequently wipe food contact surfaces with a sanitizer solution
  - Store raw food on the top shelf above ready-to-eat food
  - Promptly remove all trash from the establishment
  - Bathe and put on clean work clothes before work