TexasCerts

Texas Food Manager Certification

Solution key

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1. How many principles make up a complete HACCP plan?

A (correct). 7 principles
B. 6 principles
C. 10 principles
D. 5 principles

Rationale: HACCP (Hazard Analysis Critical Control Point) consists of 7 principles: conduct hazard analysis, identify CCPs, establish critical limits, establish monitoring procedures, establish corrective actions, establish verification procedures, and establish record-keeping.

2. What term describes a foodborne illness caused by consuming a food that contains a harmful toxin produced by a pathogen?

A. Foodborne infection
B (correct). Foodborne intoxication
C. Foodborne allergen reaction
D. Foodborne toxin-mediated infection

Rationale: A foodborne intoxication occurs when a person consumes a toxin already present in food, such as Staphylococcal enterotoxin or Clostridium botulinum toxin, rather than the pathogen itself.

3. What is the temperature danger zone for bacterial growth in food?

A. 41°F–165°F
B (correct). 41°F–135°F
C. 32°F–212°F
D. 50°F–165°F

Rationale: The temperature danger zone is 41°F–135°F (5°C–57°C). Bacteria multiply rapidly within this range, doubling as often as every 20 minutes under ideal conditions.

4. Which of the following is a physical hazard in food?

A (correct). A physical hazard
B. A chemical hazard only
C. An allergen hazard
D. A biological hazard only

Rationale: Physical hazards are foreign objects that can cause injury when consumed — including bones, glass, metal, or in this case, jewelry that falls into food during preparation.

5. What is the correct order of steps in a three-compartment sink?

A. Rinse !’ wash !’ sanitize !’ air dry
B (correct). Wash !’ rinse !’ sanitize !’ air dry
C. Sanitize !’ wash !’ rinse !’ air dry
D. Wash !’ sanitize !’ rinse !’ air dry

Rationale: The correct three-compartment sink procedure is: (1) scrape/pre-rinse, (2) wash in detergent solution, (3) rinse in clean water, (4) sanitize, (5) air dry. Reversing any step compromises effectiveness.

6. Floors in a food preparation area must be constructed of materials that are:

A. Made of unsealed wood for aesthetics
B. Carpeted for sound reduction
C. Porous and textured to prevent slipping
D (correct). Smooth, durable, nonabsorbent, and easily cleanable

Rationale: Floors in food prep areas must be smooth, durable, nonabsorbent, and easily cleanable to prevent bacterial harborage, allow effective cleaning, and resist damage from food, water, and cleaning chemicals.

7. Botulism toxin is most commonly associated with which type of food?

A. Improperly stored dairy products
B. Undercooked poultry
C. Raw shellfish
D (correct). Home-canned or under-processed low-acid foods

Rationale: Clostridium botulinum thrives in low-acid, anaerobic environments. Home-canned and commercially under-processed low-acid foods are the primary vehicles for botulism.

8. A food manager is developing a cleaning schedule. Which item should be cleaned and sanitized most frequently?

A (correct). Food-contact surfaces — cutting boards, prep tables, and utensils
B. Walk-in cooler door handles
C. Non-food-contact surfaces like walls and floors
D. Ventilation hoods

Rationale: Food-contact surfaces (cutting boards, prep tables, utensils) must be cleaned and sanitized every 4 hours during continuous use, and immediately after contact with raw meat or allergens.

9. What should a food manager do when monitoring shows a critical limit has not been met at a CCP?

A. Document the deviation and serve the food anyway
B. Notify the health department immediately
C. Continue the process and monitor more closely
D (correct). Activate the corrective action procedure — discard food and investigate the root cause

Rationale: When a critical limit is not met, the corrective action procedure must be activated immediately — typically discarding the affected food and investigating the root cause to prevent recurrence.

10. Which method is NOT an approved thawing method for potentially hazardous food?

A. Under cold running water at 70°F or below
B. In the microwave if immediately cooked afterward
C (correct). On the countertop at room temperature
D. In the refrigerator at 41°F or below

Rationale: Thawing at room temperature allows the outside of food to enter the danger zone while the inside is still frozen. Approved methods are: refrigerator, cold running water, microwave (if immediately cooked), or as part of the cooking process.

11. What minimum temperature must a dishwasher final rinse reach to sanitize dishes?

A. 212°F
B (correct). 180°F
C. 140°F
D. 160°F

Rationale: High-temperature dishwashers must achieve 180°F at the dish surface during the final rinse cycle to achieve effective sanitization.

12. What is the minimum light intensity required at a food preparation surface in Texas?

A (correct). 50 foot-candles
B. 20 foot-candles
C. 10 foot-candles
D. 100 foot-candles

Rationale: Texas food code requires a minimum of 50 foot-candles (540 lux) of lighting at food preparation surfaces to allow workers to see food, equipment, and surfaces clearly for safe preparation and cleaning.

13. What is the maximum cold-holding temperature for potentially hazardous food?

A. 45°F or below
B. 35°F or below
C. 38°F or below
D (correct). 41°F or below

Rationale: Potentially hazardous food must be held at 41°F (5°C) or below to slow bacterial growth. Temperatures above 41°F allow pathogens to multiply into unsafe numbers over time.

14. Ventilation hoods above cooking equipment must be designed to:

A (correct). Capture and exhaust grease, heat, steam, and smoke from cooking equipment
B. Maintain humidity levels for food storage
C. Filter out allergens from the air
D. Provide air conditioning for kitchen staff

Rationale: Ventilation hoods must capture and exhaust grease, heat, steam, and smoke from cooking equipment to maintain air quality, reduce fire risk, and prevent grease buildup on surfaces.

15. A food establishment receives a critical violation during a health inspection. The PIC must:

A. Appeal the violation in writing
B. Document it and correct it within 30 days
C (correct). Correct it immediately during the inspection or risk closure
D. Wait for a follow-up inspection

Rationale: Critical violations pose an immediate threat to food safety. They must be corrected immediately during the inspection if possible, or the establishment may be required to close until the violation is resolved.

16. What concentration of chlorine sanitizer is required for sanitizing food-contact surfaces?

A. 500 ppm or higher
B. 200–300 ppm
C (correct). 50–100 ppm
D. 10–25 ppm

Rationale: The FDA Food Code specifies 50–100 ppm chlorine (sodium hypochlorite) as the effective concentration range for sanitizing food-contact surfaces. Below 50 ppm is insufficient; above 200 ppm can be toxic.

17. Hand antiseptics used in food service must be:

A. Used only when handling allergen-containing foods
B. Used instead of handwashing when a sink is unavailable
C. Applied before handwashing as a pre-rinse
D (correct). Applied after correct handwashing as a supplement

Rationale: Hand antiseptics (hand sanitizers) may be used as a supplement to handwashing but never as a replacement. They must be applied after proper handwashing, not before or instead of it.

18. What is a Critical Control Point (CCP) in a HACCP plan?

A. A step where food is stored in a refrigerator
B. Any step where food is touched by a food handler
C. Any step listed on the menu
D (correct). A step where a control measure can prevent, eliminate, or reduce a food safety hazard

Rationale: A CCP is a step in the food process where a control measure can be applied to prevent, eliminate, or reduce a food safety hazard to an acceptable level. Cooking temperature is the most common CCP.

19. Scombroid fish poisoning is caused by:

A (correct). Histamine produced by bacterial decomposition in time-temperature abused fish
B. A live bacterial pathogen in undercooked fish
C. A virus transmitted through raw shellfish
D. A parasite found in raw salmon

Rationale: Scombroid poisoning results from histamine produced by bacterial decomposition in time-temperature abused fish such as tuna, mahi-mahi, and mackerel. It is a toxin-mediated illness, not a live pathogen infection.

20. What is the minimum internal cooking temperature for whole muscle beef steaks served to a healthy adult?

A. 155°F for 15 seconds
B. 130°F for 121 minutes
C (correct). 145°F for 15 seconds
D. 165°F for 15 seconds

Rationale: Whole muscle beef steaks may be cooked to 145°F (63°C) with a 15-second rest because surface pathogens are destroyed during cooking, and the interior is generally sterile.

21. A food service operation receives a delivery of raw chicken at 50°F. The manager should:

A. Accept and use the chicken within 24 hours
B. Cook the chicken immediately upon receipt
C. Accept the shipment and immediately place it in the cooler
D (correct). Reject the shipment and notify the supplier

Rationale: Raw poultry must be received at 41°F or below. A delivery temperature of 50°F indicates a cold chain failure. The shipment must be rejected and the supplier notified.

22. What must be posted conspicuously for consumers to see in a Texas food establishment?

A. The most recent health inspection report
B (correct). The official Certified Food Manager Certificate
C. The employee food handler cards
D. The establishment's food allergy policy

Rationale: Texas law requires the official Certified Food Manager Certificate to be posted in a location conspicuous to consumers, demonstrating the establishment meets the training requirement.

23. Standard Operating Procedures (SOPs) in food service are most valuable because they:

A. They replace the HACCP plan
B (correct). They ensure food safety practices are performed consistently by all employees
C. They are required only for large chain restaurants
D. They reduce the need for employee training

Rationale: SOPs ensure that food safety practices are performed consistently by all employees regardless of who is on duty, reducing the risk of unsafe practices due to individual variation or lack of training.

24. A customer reports becoming ill several hours after eating rice that was left at room temperature. The most likely cause is:

A. Norovirus from a contaminated food handler
B (correct). Bacillus cereus toxin from improperly cooled rice
C. Clostridium perfringens from undercooked rice
D. Salmonella from improperly stored rice

Rationale: Bacillus cereus is a spore-forming bacterium that produces toxins in cooked starchy foods like rice that are improperly cooled or held at room temperature.

25. Employee illness policies are an example of which food safety management strategy?

A. A HACCP corrective action procedure
B. A reactive corrective action
C (correct). A pre-operational active managerial control
D. A physical facility maintenance requirement

Rationale: Requiring ill employees to report symptoms and stay home is a pre-operational control — an active managerial control strategy that prevents contamination before it occurs.

26. Which of the following is the most common vehicle for Norovirus transmission in a food service operation?

A (correct). Infected food handlers with poor hand hygiene
B. Improperly cooled soups
C. Undercooked poultry
D. Raw shellfish only

Rationale: Norovirus is highly contagious and most commonly spread by infected food handlers who do not wash their hands properly after using the restroom.

27. A food handler has a sore throat and fever. What should the person in charge do?

A. Make the food handler wear a mask
B. Move them to a non-food-contact role
C. Allow them to wash dishes only
D (correct). Send the food handler home

Rationale: A sore throat with fever can indicate a Streptococcus infection transmissible through food. The food handler must be excluded from the operation per FDA Food Code requirements.

28. What is the purpose of an air gap in a plumbing system in a food establishment?

A. A filter that removes contaminants from the water supply
B (correct). A vertical unobstructed distance between a water outlet and flood level rim to prevent backflow
C. A gap in the ventilation system above cooking equipment
D. A valve that automatically shuts off water when contamination is detected

Rationale: An air gap is a vertical, unobstructed distance between a water supply outlet and the flood level rim of a sink or drain. It is the most reliable method to prevent backflow and cross-connection.

29. A critical limit in a HACCP plan is best defined as:

A. The minimum number of CCPs required in a HACCP plan
B (correct). The maximum or minimum value that must be met at a CCP to control a hazard
C. The maximum time food can be in the danger zone
D. A limit set by the health department for inspection scores

Rationale: A critical limit is the maximum or minimum value (such as temperature or time) that must be met at a CCP to prevent, eliminate, or reduce the occurrence of a food safety hazard.

30. Ready-to-eat food that has been held at 41°F must be date-marked and used or discarded within how many days?

A. 3 days
B. 14 days
C. 5 days
D (correct). 7 days

Rationale: The FDA Food Code requires ready-to-eat potentially hazardous food held at 41°F or below to be date-marked and consumed or discarded within 7 days (the day of preparation counts as day 1).

31. HACCP is considered a proactive food safety system because it:

A. Focuses only on the cooking step in food production
B (correct). Identifies and controls hazards before they cause illness
C. Relies on end-product testing to verify food safety
D. Reacts to customer complaints after illness occurs

Rationale: HACCP is proactive because it identifies and controls hazards before they cause illness, rather than relying on end-product testing after the fact. This prevention-based approach is its defining characteristic.

32. Which population group is at the HIGHEST risk from foodborne illness?

A (correct). Young children, elderly, pregnant women, and immunocompromised individuals
B. Vegetarians
C. Healthy adults aged 25–45
D. Trained food handlers

Rationale: The YOPI groups — Young children, Older adults, Pregnant women, and Immunocompromised individuals — are at greatest risk because their immune systems are less able to fight pathogens.

33. Which of the following is the first step in developing a HACCP plan?

A (correct). Conduct a hazard analysis
B. Identify Critical Control Points
C. Establish critical limits
D. Establish record-keeping procedures

Rationale: The first principle of HACCP is conducting a hazard analysis — identifying all biological, chemical, and physical hazards that could occur at each step in the food process.

34. Food stored in a walk-in refrigerator must be at least how many inches off the floor?

A. 12 inches
B (correct). 6 inches
C. 2 inches
D. 4 inches

Rationale: Food must be stored at least 6 inches off the floor to allow for cleaning, prevent contamination from floor splashes, and facilitate pest inspections.

35. Hepatitis A virus in food is most commonly spread by:

A (correct). Food handlers who do not wash hands after using the restroom
B. Improperly cooled meat
C. Undercooked poultry
D. Contaminated cooking equipment

Rationale: Hepatitis A is primarily spread through the fecal-oral route. Food handlers who do not wash hands after using the restroom are the main source of contamination in food service settings.

36. Food handlers must wash their hands before which of the following activities?

A. After handling raw meat
B. Before taking out the trash
C. After taking a phone call
D (correct). Before putting on single-use gloves

Rationale: Hands must be washed before putting on gloves because gloves can become contaminated during donning if hands are not clean first. Gloves are not a substitute for handwashing.

37. A three-compartment sink must have which of the following?

A. Only hot water capability in each compartment
B (correct). Drainboards on each end and a means to measure sanitizer concentration
C. A touchless faucet and floor drain only
D. A garbage disposal in the center compartment

Rationale: A three-compartment sink must have drainboards on each end, a means to measure sanitizer concentration (test strips or meter), and water supply capable of maintaining required temperatures in each compartment.

38. Which of the following pathogens can multiply in food even when it is stored at proper refrigeration temperatures (41°F or below)?

A. Salmonella
B. E. coli O157:H7
C. Clostridium botulinum
D (correct). Listeria monocytogenes

Rationale: Listeria monocytogenes is a psychrotrophic pathogen that can grow slowly at refrigerator temperatures (33–41°F), making it especially dangerous in ready-to-eat foods stored for extended periods.

39. What is cross-contamination?

A. Storing food past its use-by date
B. Cooking food to an incorrect temperature
C (correct). Transfer of pathogens or allergens from one food or surface to another
D. Using the wrong sanitizer concentration

Rationale: Cross-contamination is the transfer of harmful pathogens or allergens from one food, surface, or person to another — a leading cause of foodborne illness in food service operations.

40. A food manager finds that a reach-in cooler is holding food at 45°F instead of 41°F. The correct immediate action is:

A. Discard all food in the cooler immediately
B. Lower the thermostat setting and continue using it
C. Add ice to the cooler and continue using it
D (correct). Move food to a functioning unit and have the equipment repaired before returning it to service

Rationale: When equipment fails to maintain safe temperatures, food safety requires immediate corrective action — moving food to a functioning unit and having the equipment repaired before returning it to service.

41. Handwashing sinks in a food service operation must be:

A. Available for any purpose as long as soap is present
B (correct). Used only for handwashing — not food prep or equipment washing — and stocked with soap and towels
C. Required only in restrooms, not in the kitchen
D. Used primarily for produce washing

Rationale: Handwashing sinks must be accessible to food handlers at all times, supplied with hot and cold running water, soap, and single-use towels or a hand dryer. They may not be used for food prep or equipment washing.

42. Food must be cooled from 135°F to 70°F within how many hours?

A (correct). 2 hours
B. 4 hours
C. 6 hours
D. 1 hour

Rationale: The FDA Food Code requires food to be cooled from 135°F to 70°F within 2 hours as the first stage of the two-stage cooling process.

43. To prevent pests from entering a food establishment, exterior doors should be:

A (correct). Self-closing and tight-fitting with no gaps larger than 1/4 inch
B. Left propped open for ventilation
C. Equipped with an insect light trap only
D. Sealed with weather stripping but may be left open during service

Rationale: Self-closing, tight-fitting doors with no gaps larger than 1/4 inch prevent rodents and insects from entering. Gaps under doors are one of the most common pest entry points in food establishments.

44. Which of the following is a responsibility of a Certified Food Manager?

A. Only take food temperatures and log them
B. Manage the restaurant's financial records
C. Handle all customer complaints about food quality
D (correct). Ensure compliance, train staff, monitor CCPs, and correct food safety hazards

Rationale: The CFM is responsible for ensuring the operation complies with food safety regulations, training staff, monitoring critical control points, and correcting food safety hazards.

45. Verification in a HACCP system means:

A. Monitoring CCPs during each production run
B (correct). Confirming the HACCP system is working as intended through record reviews and testing
C. Writing the HACCP plan for the first time
D. Taking corrective action when a CCP fails

Rationale: Verification activities confirm that the HACCP system is working as intended — including reviewing CCP records, calibrating thermometers, and conducting microbial testing.

46. What is the minimum hot-holding temperature for potentially hazardous foods?

A (correct). 135°F or above
B. 120°F or above
C. 145°F or above
D. 125°F or above

Rationale: Hot foods must be maintained at 135°F (57°C) or above during holding to prevent bacterial growth. Temperatures below 135°F allow pathogens to multiply rapidly.

47. Which of the following food safety training approaches is most effective for a food establishment?

A. Training is the employee's personal responsibility, not the manager's
B (correct). Ongoing hands-on training with regular refreshers and observed demonstrations
C. One-time orientation training at hiring only
D. Annual written tests only

Rationale: Ongoing, hands-on training is more effective than one-time training because food safety requires consistent practice. New hire training plus regular refreshers and observed demonstrations reinforce correct behaviors.

48. E. coli O157:H7 is most commonly associated with which food?

A (correct). Undercooked ground beef
B. Improperly cooled poultry
C. Raw oysters
D. Unpasteurized soft cheese

Rationale: E. coli O157:H7 is a Shiga toxin-producing pathogen most often linked to undercooked ground beef, though it can also contaminate produce and unpasteurized juice.

49. Raw chicken must be stored on which shelf in a walk-in refrigerator when stored below ready-to-eat foods?

A. Any shelf — shelf order does not matter
B (correct). Lowest shelf below all other foods
C. Middle shelf beside other raw proteins
D. Top shelf above ready-to-eat foods

Rationale: Raw poultry must be stored on the lowest shelf because it requires the highest cooking temperature (165°F). Storing it below other proteins prevents cross-contamination from drips.

50. Which of the following is a chemical hazard that a HACCP plan might address?

A. Norovirus on food handler hands
B (correct). Cleaning chemical improperly stored near food
C. Bone fragments in fish
D. Salmonella on cutting boards

Rationale: Chemical hazards include cleaning chemicals, pesticides, food additives in excess, and naturally occurring toxins. Improper storage of chemicals near food is a common chemical hazard in food service.

51. Which foodborne illness is associated with ready-to-eat deli meats and soft cheeses and is particularly dangerous for pregnant women?

A. Staphylococcus aureus
B (correct). Listeria monocytogenes
C. Salmonella
D. Clostridium botulinum

Rationale: Listeria monocytogenes can grow at refrigerator temperatures and is especially dangerous for pregnant women, newborns, the elderly, and immunocompromised individuals.

52. What is the minimum internal temperature for cooking fish?

A. 155°F for 15 seconds
B. 135°F for 15 seconds
C (correct). 145°F for 15 seconds
D. 165°F for 15 seconds

Rationale: Fish must be cooked to 145°F (63°C) for 15 seconds to destroy parasites and pathogens commonly associated with seafood.

53. Clostridium perfringens is most often associated with which type of foodborne illness scenario?

A. Soft cheeses left at room temperature
B (correct). Large batches of cooked meat held at improper temperatures
C. Raw shellfish served at a seafood buffet
D. Sushi improperly stored at room temperature

Rationale: C. perfringens is called the "cafeteria germ" because it thrives in cooked meats and stews held at improper temperatures. It forms spores that survive cooking and then germinate as food cools slowly.

54. Which of the following best describes a foodborne allergen?

A. A pathogen found in undercooked meat
B. A chemical contaminant from cleaning products
C (correct). A protein in food that triggers an immune response in sensitive individuals
D. A toxin produced by bacteria in spoiled food

Rationale: A food allergen is a protein in food that triggers an immune response in sensitive individuals. The major allergens (Big 9) include milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans, and sesame.

55. A food handler comes to work with vomiting and diarrhea. The manager should:

A. Allow the handler to work if they feel well enough
B (correct). Exclude the handler from the operation immediately
C. Require the handler to wear gloves and a mask
D. Restrict the handler to non-food-contact duties

Rationale: Vomiting and diarrhea are symptoms that indicate a possible foodborne illness. The FDA Food Code requires immediate exclusion from the food establishment until the handler has been symptom-free for at least 24 hours.

56. Under Texas law, at least one person in a food establishment with supervisory authority must hold which credential?

A. A TABC certification
B. A food handler card
C. A ServSafe food handler certificate
D (correct). A Certified Food Manager (CFM) certificate

Rationale: Texas Health and Safety Code §438 requires at least one supervisory employee with the authority to direct food preparation and service to be a Certified Food Manager (CFM).

57. What is the primary purpose of a food safety management system?

A. Increase the speed of food preparation
B. Satisfy customer complaints about food quality
C. Reduce the cost of food ingredients
D (correct). Systematically identify, control, and monitor food safety hazards to prevent illness

Rationale: A food safety management system provides a systematic, documented approach to identifying, controlling, and monitoring food safety hazards throughout the operation to prevent foodborne illness.

58. After the first stage of cooling, food must reach 41°F within how many additional hours?

A (correct). 4 additional hours
B. 2 additional hours
C. 8 additional hours
D. 6 additional hours

Rationale: The second stage of the two-stage cooling process requires food to drop from 70°F to 41°F within 4 additional hours (6 hours total from 135°F to 41°F).

59. What is the correct minimum internal cooking temperature for ground beef?

A. 160°F for 1 minute
B. 165°F for 15 seconds
C. 145°F for 15 seconds
D (correct). 155°F for 15 seconds

Rationale: Ground beef must be cooked to 155°F (68°C) for 15 seconds. Grinding beef distributes surface pathogens like E. coli O157:H7 throughout the product.

60. Which of the following best describes the "Big Six" pathogens identified by the FDA Food Code?

A. Six critical violations on a health inspection report
B. Six temperature checkpoints required by the FDA Food Code
C (correct). Six pathogens most likely to be transmitted through food and cause severe illness
D. The six most common allergens in food service

Rationale: The Big Six are Norovirus, Hepatitis A virus, Salmonella Typhi, Shiga toxin-producing E. coli, Shigella spp., and Nontyphoidal Salmonella — the pathogens most likely to be transmitted through food and cause severe illness.

61. What is the minimum internal cooking temperature for poultry?

A (correct). 165°F for 15 seconds
B. 145°F for 15 seconds
C. 155°F for 15 seconds
D. 170°F for 15 seconds

Rationale: Poultry must reach an internal temperature of 165°F (74°C) for 15 seconds to destroy Salmonella and other pathogens commonly found in chicken and turkey.

62. Which federal agency publishes the Model Food Code that forms the basis for most state food safety regulations?

A. USDA
B. CDC
C (correct). FDA
D. EPA

Rationale: The FDA publishes the Model Food Code, which is updated every 4 years. States, including Texas through DSHS, adopt and adapt the FDA Food Code as the basis for their food safety regulations.

63. Toxic chemicals and cleaning supplies must be stored:

A. In the walk-in cooler to keep them at a stable temperature
B. Anywhere as long as they are in their original containers
C. Above food items on the same shelf for easy access
D (correct). In a separate designated area away from food, below food items to prevent drips

Rationale: Chemicals must be stored in a separate, designated area away from food, food equipment, and food-contact surfaces to prevent chemical contamination — stored below food to prevent drips and spills.

64. How long is a Texas Certified Food Manager (CFM) certificate valid?

A (correct). 5 years
B. 1 year
C. 3 years
D. 2 years

Rationale: The Texas Certified Food Manager certificate is valid for 5 years from the date of passing the exam. Recertification requires retaking an approved CFM exam.

65. What is the role of the Person in Charge (PIC) during a health inspection?

A. Document the inspection without intervening
B (correct). Be present, demonstrate compliance, and correct violations observed
C. Refer all questions to the owner
D. Avoid the inspector until violations are corrected

Rationale: The PIC must be present during operating hours, knowledgeable about food safety, and able to demonstrate that the operation is in compliance. They are responsible for correcting any violations observed.

66. What type of thermometer is best for checking the internal temperature of a thin food item like a hamburger patty?

A. Bimetallic stem thermometer
B (correct). Thermocouple or thin-probe thermometer
C. Infrared (laser) thermometer
D. Candy thermometer

Rationale: A thermocouple or thin-probe thermometer is most accurate for thin foods. Bimetallic stem thermometers have a sensing area of 1–2 inches, making them inaccurate for thin items.

67. Which pathogen is most commonly associated with undercooked poultry and eggs?

A. Norovirus
B. Clostridium botulinum
C. Listeria monocytogenes
D (correct). Salmonella

Rationale: Salmonella is one of the most common causes of foodborne illness in the US and is most frequently linked to undercooked poultry, eggs, and unpasteurized dairy.

68. What is the primary difference between foodborne infection and foodborne intoxication?

A. There is no difference — both terms describe the same condition
B. Infection is caused by viruses only; intoxication is caused by bacteria only
C (correct). Infection involves ingesting live pathogens; intoxication involves ingesting preformed toxins
D. Infection requires toxins; intoxication requires live pathogens

Rationale: Infection requires ingesting live pathogens that multiply in the body (e.g., Salmonella). Intoxication results from ingesting toxins produced by pathogens in the food before it is eaten (e.g., Staph aureus toxin).

69. Which action best prevents cross-contamination when preparing raw chicken and salad vegetables on the same prep line?

A. Wear gloves when switching between tasks on the same board
B. Rinse the cutting board with water between uses
C. Prepare vegetables first then raw chicken on the same board
D (correct). Use separate color-coded cutting boards for raw protein and produce

Rationale: Using separate, color-coded cutting boards for raw proteins and ready-to-eat produce is the most effective barrier against cross-contamination in a prep environment.

70. A food handler diagnosed with which of the following conditions must be excluded from the food establishment entirely — not just restricted to non-food-contact duties?

A. A common cold
B (correct). Hepatitis A virus
C. Mild headache
D. A minor cut on the hand

Rationale: The FDA Food Code requires food handlers diagnosed with Salmonella Typhi, Shigella, Shiga toxin-producing E. coli, Norovirus, or Hepatitis A to be excluded from the operation entirely.

71. Which of the following is an example of a biological hazard addressed in a HACCP plan?

A. A metal fragment in ground beef
B. Cleaning chemical contamination
C. Pesticide residue on produce
D (correct). Salmonella in raw poultry

Rationale: Biological hazards include bacteria, viruses, parasites, and fungi. Salmonella in raw poultry is a classic biological hazard that a cooking CCP (165°F) is designed to control.

72. A food manager notices a food handler skipping handwashing steps. The best response is:

A. Ignore it since gloves are worn
B. File a written warning only
C. Send the employee home for the day
D (correct). Immediately correct and retrain the food handler with demonstration

Rationale: The PIC is responsible for enforcing food safety procedures. Immediate correction and retraining — including demonstration of the correct technique — is the appropriate active managerial control response.

73. A manager implements a policy requiring temperature logs for all refrigeration units to be checked and recorded every 4 hours. This is an example of:

A. Corrective action
B. Hazard analysis
C. Verification
D (correct). Monitoring

Rationale: Monitoring is the scheduled measurement of a control point to ensure it stays within acceptable limits. Temperature logs are a classic monitoring tool in food safety management systems.

74. How long must a food handler wash hands to be effective?

A. 60 seconds
B. 10 seconds
C. 5 seconds
D (correct). 20 seconds

Rationale: Effective handwashing requires at least 20 seconds of vigorous scrubbing with soap and water after wetting hands — long enough to remove most transient pathogens.

75. What is active managerial control in food safety?

A. Requiring all employees to wear gloves at all times
B. Reacting to health inspection violations after they are cited
C (correct). Deliberately incorporating food safety practices into daily operations before problems occur
D. Posting food safety posters in the kitchen

Rationale: Active managerial control is the deliberate, ongoing incorporation of food safety practices into daily operations — including employee training, standard procedures, and monitoring — rather than reacting only when problems arise.