



Texas Food Manager Certification

Practice test

April 6, 2026

Time limit: 90 minutes

Official exam page

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Online timed practice

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Answer key for this session (PDF):

californiacerts.com/resources/pdfs/tx-food-manager/tx-food-manager-practice-solution.pdf

1. How many principles make up a complete HACCP plan?
 - A. 7 principles
 - B. 6 principles
 - C. 10 principles
 - D. 5 principles
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. Foodborne intoxication
 - C. Foodborne allergen reaction
 - D. Foodborne toxin-mediated infection
3. What is the temperature danger zone for bacterial growth in food?
 - A. 41°F–165°F
 - B. 41°F–135°F
 - C. 32°F–212°F
 - D. 50°F–165°F
4. Which of the following is a physical hazard in food?
 - A. A physical hazard
 - B. A chemical hazard only
 - C. An allergen hazard
 - D. A biological hazard only
5. What is the correct order of steps in a three-compartment sink?
 - A. Rinse !' wash !' sanitize !' air dry
 - B. Wash !' rinse !' sanitize !' air dry
 - C. Sanitize !' wash !' rinse !' air dry
 - D. Wash !' sanitize !' rinse !' air dry

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. Smooth, durable, nonabsorbent, and easily cleanable
7. Botulism toxin is most commonly associated with which type of food?
- A. Improperly stored dairy products
 - B. Undercooked poultry
 - C. Raw shellfish
 - D. Home-canned or under-processed low-acid foods
8. A food manager is developing a cleaning schedule. Which item should be cleaned and sanitized most frequently?
- A. 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
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. Activate the corrective action procedure — discard food and investigate the root cause
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. On the countertop at room temperature
 - D. In the refrigerator at 41°F or below
11. What minimum temperature must a dishwasher final rinse reach to sanitize dishes?
- A. 212°F
 - B. 180°F
 - C. 140°F
 - D. 160°F
12. What is the minimum light intensity required at a food preparation surface in Texas?
- A. 50 foot-candles
 - B. 20 foot-candles
 - C. 10 foot-candles
 - D. 100 foot-candles
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. 41°F or below
14. Ventilation hoods above cooking equipment must be designed to:
- A. 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
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 it immediately during the inspection or risk closure
 - D. Wait for a follow-up inspection
16. What concentration of chlorine sanitizer is required for sanitizing food-contact surfaces?
- A. 500 ppm or higher
 - B. 200–300 ppm
 - C. 50–100 ppm
 - D. 10–25 ppm
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. Applied after correct handwashing as a supplement
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. A step where a control measure can prevent, eliminate, or reduce a food safety hazard

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19. Scombroid fish poisoning is caused by:
- A. 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
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. 145°F for 15 seconds
 - D. 165°F for 15 seconds
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. Reject the shipment and notify the supplier
22. What must be posted conspicuously for consumers to see in a Texas food establishment?
- A. The most recent health inspection report
 - B. The official Certified Food Manager Certificate
 - C. The employee food handler cards
 - D. The establishment's food allergy policy
23. Standard Operating Procedures (SOPs) in food service are most valuable because they:
- A. They replace the HACCP plan
 - B. 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
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. Bacillus cereus toxin from improperly cooled rice
 - C. Clostridium perfringens from undercooked rice
 - D. Salmonella from improperly stored rice
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. A pre-operational active managerial control
 - D. A physical facility maintenance requirement
26. Which of the following is the most common vehicle for Norovirus transmission in a food service operation?
- A. Infected food handlers with poor hand hygiene
 - B. Improperly cooled soups
 - C. Undercooked poultry
 - D. Raw shellfish only
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. Send the food handler home
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. 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
29. A critical limit in a HACCP plan is best defined as:
- A. The minimum number of CCPs required in a HACCP plan
 - B. 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
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. 7 days
31. HACCP is considered a proactive food safety system because it:
- A. Focuses only on the cooking step in food production
 - B. 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

32. Which population group is at the HIGHEST risk from foodborne illness?
- A. Young children, elderly, pregnant women, and immunocompromised individuals
 - B. Vegetarians
 - C. Healthy adults aged 25–45
 - D. Trained food handlers
33. Which of the following is the first step in developing a HACCP plan?
- A. Conduct a hazard analysis
 - B. Identify Critical Control Points
 - C. Establish critical limits
 - D. Establish record-keeping procedures
34. Food stored in a walk-in refrigerator must be at least how many inches off the floor?
- A. 12 inches
 - B. 6 inches
 - C. 2 inches
 - D. 4 inches
35. Hepatitis A virus in food is most commonly spread by:
- A. Food handlers who do not wash hands after using the restroom
 - B. Improperly cooled meat
 - C. Undercooked poultry
 - D. Contaminated cooking equipment
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. Before putting on single-use gloves
37. A three-compartment sink must have which of the following?
- A. Only hot water capability in each compartment
 - B. 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
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. Listeria monocytogenes
39. What is cross-contamination?
- A. Storing food past its use-by date
 - B. Cooking food to an incorrect temperature
 - C. Transfer of pathogens or allergens from one food or surface to another
 - D. Using the wrong sanitizer concentration
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. Move food to a functioning unit and have 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. 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
42. Food must be cooled from 135°F to 70°F within how many hours?
- A. 2 hours
 - B. 4 hours
 - C. 6 hours
 - D. 1 hour
43. To prevent pests from entering a food establishment, exterior doors should be:
- A. 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

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. Ensure compliance, train staff, monitor CCPs, and correct food safety hazards
45. Verification in a HACCP system means:
- A. Monitoring CCPs during each production run
 - B. 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
46. What is the minimum hot-holding temperature for potentially hazardous foods?
- A. 135°F or above
 - B. 120°F or above
 - C. 145°F or above
 - D. 125°F or above
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. Ongoing hands-on training with regular refreshers and observed demonstrations
 - C. One-time orientation training at hiring only
 - D. Annual written tests only
48. E. coli O157:H7 is most commonly associated with which food?
- A. Undercooked ground beef
 - B. Improperly cooled poultry
 - C. Raw oysters
 - D. Unpasteurized soft cheese
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. Lowest shelf below all other foods
 - C. Middle shelf beside other raw proteins
 - D. Top shelf above ready-to-eat foods
50. Which of the following is a chemical hazard that a HACCP plan might address?
- A. Norovirus on food handler hands
 - B. Cleaning chemical improperly stored near food
 - C. Bone fragments in fish
 - D. Salmonella on cutting boards
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. Listeria monocytogenes
 - C. Salmonella
 - D. Clostridium botulinum
52. What is the minimum internal temperature for cooking fish?
- A. 155°F for 15 seconds
 - B. 135°F for 15 seconds
 - C. 145°F for 15 seconds
 - D. 165°F for 15 seconds
53. Clostridium perfringens is most often associated with which type of foodborne illness scenario?
- A. Soft cheeses left at room temperature
 - B. Large batches of cooked meat held at improper temperatures
 - C. Raw shellfish served at a seafood buffet
 - D. Sushi improperly stored at room temperature
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. A protein in food that triggers an immune response in sensitive individuals
 - D. A toxin produced by bacteria in spoiled food
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. 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
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. A Certified Food Manager (CFM) certificate

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. Systematically identify, control, and monitor food safety hazards to prevent illness
58. After the first stage of cooling, food must reach 41°F within how many additional hours?
- A. 4 additional hours
 - B. 2 additional hours
 - C. 8 additional hours
 - D. 6 additional hours
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. 155°F for 15 seconds
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. Six pathogens most likely to be transmitted through food and cause severe illness
 - D. The six most common allergens in food service
61. What is the minimum internal cooking temperature for poultry?
- A. 165°F for 15 seconds
 - B. 145°F for 15 seconds
 - C. 155°F for 15 seconds
 - D. 170°F for 15 seconds
62. Which federal agency publishes the Model Food Code that forms the basis for most state food safety regulations?
- A. USDA
 - B. CDC
 - C. FDA
 - D. EPA
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. In a separate designated area away from food, below food items to prevent drips
64. How long is a Texas Certified Food Manager (CFM) certificate valid?
- A. 5 years
 - B. 1 year
 - C. 3 years
 - D. 2 years
65. What is the role of the Person in Charge (PIC) during a health inspection?
- A. Document the inspection without intervening
 - B. Be present, demonstrate compliance, and correct violations observed
 - C. Refer all questions to the owner
 - D. Avoid the inspector until violations are corrected
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. Thermocouple or thin-probe thermometer
 - C. Infrared (laser) thermometer
 - D. Candy thermometer
67. Which pathogen is most commonly associated with undercooked poultry and eggs?
- A. Norovirus
 - B. Clostridium botulinum
 - C. Listeria monocytogenes
 - D. Salmonella
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. Infection involves ingesting live pathogens; intoxication involves ingesting preformed toxins
 - D. Infection requires toxins; intoxication requires live pathogens
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. Use separate color-coded cutting boards for raw protein and produce

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- 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. Hepatitis A virus
 - C. Mild headache
 - D. A minor cut on the hand
- 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. Salmonella in raw poultry
- 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. Immediately correct and retrain the food handler with demonstration
- 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. Monitoring
- 74.** How long must a food handler wash hands to be effective?
- A. 60 seconds
 - B. 10 seconds
 - C. 5 seconds
 - D. 20 seconds
- 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. Deliberately incorporating food safety practices into daily operations before problems occur
 - D. Posting food safety posters in the kitchen