

Practice Tests and Answer Keys

Diagnostic Test Answer Key



Name _____ Date _____

For every question you miss, fill in the box in the “Mark if incorrect” column. The information to the right of this box will tell you where to turn in your book for additional information on the questions you missed.

Question	Answer	Mark if incorrect	Heading	Manager Book page number
①	C	<input type="checkbox"/>	Overview of Food Safety Management Systems	8.2
②	D	<input type="checkbox"/>	Active Managerial Control	8.3
③	C	<input type="checkbox"/>	Corrective Action	8.4
④	A	<input type="checkbox"/>	Management Oversight	8.4
⑤	A	<input type="checkbox"/>	The FDA’s Public Health Interventions	8.5
⑥	D	<input type="checkbox"/>	Hot Food	7.4
⑦	B	<input type="checkbox"/>	Emergencies That Affect the Facility	9.11
⑧	A	<input type="checkbox"/>	Deliberate Contamination of Food	2.16
⑨	D	<input type="checkbox"/>	Deliberate Contamination of Food	2.16
⑩	C	<input type="checkbox"/>	Where to Wash Hands	3.4
⑪	A	<input type="checkbox"/>	When to Wash Hands	3.6
⑫	C	<input type="checkbox"/>	How to Wash Hands	3.5
⑬	A	<input type="checkbox"/>	When to Wash Hands	3.6
⑭	B	<input type="checkbox"/>	Actions That Can Contaminate Food	3.3
⑮	A	<input type="checkbox"/>	Work Attire Guidelines	3.15
⑯	D	<input type="checkbox"/>	Infected Wounds or Boils	3.8
⑰	A	<input type="checkbox"/>	Work Attire Guidelines	3.15
⑱	B	<input type="checkbox"/>	Challenges to Food Safety	1.2
⑲	A	<input type="checkbox"/>	How to Handle Medical Conditions	3.18
⑳	C	<input type="checkbox"/>	Viruses	2.8
㉑	D	<input type="checkbox"/>	When to Change Gloves	3.11
㉒	C	<input type="checkbox"/>	Work Attire Guidelines	3.15
㉓	D	<input type="checkbox"/>	Work Attire Guidelines	3.15
㉔	D	<input type="checkbox"/>	Temperature	5.5
㉕	A	<input type="checkbox"/>	Temperatures for Food Deliveries	5.6

Question	Answer	Mark if incorrect	Heading	Manager Book page number
26	D	<input type="checkbox"/>	Purchasing	5.2
27	A	<input type="checkbox"/>	Packaging	5.7
28	D	<input type="checkbox"/>	Preventing Cross-Contamination	5.14
29	A	<input type="checkbox"/>	Self-Service Area	7.10
30	B	<input type="checkbox"/>	Storing Cleaning Tools and Supplies	10.15
31	A	<input type="checkbox"/>	Date Marking	5.11
32	C	<input type="checkbox"/>	Recalls	5.4
33	C	<input type="checkbox"/>	Recalls	5.4
34	A	<input type="checkbox"/>	Packaging	5.7
35	C	<input type="checkbox"/>	Cold Food	7.3
36	B	<input type="checkbox"/>	Off-Site Service	7.11
37	B	<input type="checkbox"/>	Cooking Requirements for Specific Types of Food	6.11
38	C	<input type="checkbox"/>	Temperature Requirements for Cooling Food	6.16
39	C	<input type="checkbox"/>	Guidelines for Holding Food	7.2
40	A	<input type="checkbox"/>	Thawing	6.4
41	B	<input type="checkbox"/>	Temperature Requirements for Cooling Food	6.16
42	A	<input type="checkbox"/>	Children's Menus	6.14
43	C	<input type="checkbox"/>	How to Handle Medical Conditions	3.18
44	D	<input type="checkbox"/>	Chemical Contaminants	2.11
45	B	<input type="checkbox"/>	Biological Contamination	2.3
46	B	<input type="checkbox"/>	FAT TOM-Conditions for Bacteria to Grow	2.4
47	B	<input type="checkbox"/>	Guidelines for Preventing Cross-Contamination between Food	4.3
48	C	<input type="checkbox"/>	Physical Contaminants	2.12
49	C	<input type="checkbox"/>	Allergy Symptoms	2.20
50	A	<input type="checkbox"/>	How to Avoid Cross-Contact	2.23
51	B	<input type="checkbox"/>	The Big Eight Allergens	2.21
52	C	<input type="checkbox"/>	Guidelines for Holding Food	7.2
53	D	<input type="checkbox"/>	Cold Food	7.3
54	D	<input type="checkbox"/>	Guidelines for Holding Food	7.2
55	C	<input type="checkbox"/>	Cold Food	7.3

Question	Answer	Mark if incorrect	Heading	Manager Book page number
56	D	<input type="checkbox"/>	Kitchen Staff Guidelines	7.6
57	C	<input type="checkbox"/>	Bare-Hand Contact with Ready-To-Eat Food	3.11
58	D	<input type="checkbox"/>	When to Change Gloves	3.11
59	A	<input type="checkbox"/>	The FDA's Public Health Intervention	8.5
60	A	<input type="checkbox"/>	Using and Storing Cleaning Tools and Supplies	10.15
61	D	<input type="checkbox"/>	Using and Storing Cleaning Tools and Supplies	10.15
62	A	<input type="checkbox"/>	Using Foodservice Chemicals	10.16
63	C	<input type="checkbox"/>	How and When to Clean and Sanitize	10.4
64	B	<input type="checkbox"/>	How and When to Clean and Sanitize	10.4
65	D	<input type="checkbox"/>	Manual Dishwashing	10.10
66	C	<input type="checkbox"/>	Manual Dishwashing	10.10
67	B	<input type="checkbox"/>	High-Temperature Machines	10.9
68	A	<input type="checkbox"/>	When to Clean and Sanitize	10.6
69	A	<input type="checkbox"/>	Cleaning of Containers	9.9
70	C	<input type="checkbox"/>	Garbage Removal	9.9
71	D	<input type="checkbox"/>	Ventilation	9.8
72	A	<input type="checkbox"/>	Backflow Prevention	9.7
73	D	<input type="checkbox"/>	Floors, Walls, and Ceilings	9.2
74	C	<input type="checkbox"/>	Creating a Master Cleaning Schedule	10.17
75	A	<input type="checkbox"/>	Requirements at a Handwashing Station	9.5
76	A	<input type="checkbox"/>	Cross-Connection	9.6
77	C	<input type="checkbox"/>	Requirements at a Handwashing Station	9.5
78	A	<input type="checkbox"/>	Pest Control	9.13
79	C	<input type="checkbox"/>	Receiving and Inspecting	5.3
80	C	<input type="checkbox"/>	Installing and Maintaining Equipment	9.2

Mark the question numbers you missed.

If you missed	Then review
18	Chapter 1 Providing Safe Food
8 9 20 44 45 46 48 49 50 51	Chapter 2 Forms of Contamination
10 11 12 13 14 15 16 17 19 21 22 23 43 57 58	Chapter 3 The Safe Food Handler
47	Chapter 4 The Flow of Food: An Introduction
24 25 26 27 28 31 32 33 34 79	Chapter 5 The Flow of Food: Purchasing Receiving, and Storage
37 38 40 41 42	Chapter 6 The Flow of Food: Preparation
6 29 35 36 39 52 53 54 55 56	Chapter 7 The Flow of Food: Service
1 2 3 4 5 59	Chapter 8 Food Safety Management Systems
7 69 70 71 72 73 75 76 77 78 80	Chapter 9 Safe Facilities and Pest Management
30 60 61 62 63 64 65 66 67 68 74	Chapter 10 Cleaning and Sanitizing