

**Certified Professional Food Manager
Course Pre-test**



- 1. A bacterial spore is:**
 - a. Bacterial dung
 - b. A resistant resting phase which can sometimes resist high heat
 - c. There is no such thing as a bacterial spore. They are different genus.
 - d. All of the above

- 2. Which are the three basic types of contamination?**
 - a. Physical, personal, atmospheric
 - b. Chemical, personal, biological
 - c. Physical, chemical, biological
 - d. Chemical, atmospheric, personal

- 3. The acronym for the 6 major variables that affect the growth of bacteria is**
 - a. FAT CAT
 - b. TOM CAT
 - c. FAT TOM
 - d. CAT FAT

- 4. Hepatitis A is a bacteria and not a virus.**
 - a. True
 - b. False

- 5. Scombrototoxin is associated with**
 - a. Pork
 - b. Wild Game
 - c. Fungi
 - d. Fish

- 6. Which of the following ranges represents the correct Temperature Danger Zone?**
 - a. 41°F to 165°F
 - b. 35°F to 141°F
 - c. 41°F to 135°F
 - d. 135°F to 165°F

- 7. Toxic metal poisoning can occur when acidic food such as tomatoes are cooked or stored in copper.**
- True
 - False
- 8. Which is not an example of a physical contaminant?**
- Hair
 - Metal
 - Mold
 - Scabs
- 9. When looking at the unfortunate reality of intentional contaminations you should consider suppliers but not employees.**
- True
 - False
- 10. Eight major foods are believed to account for 90% of all food allergies. Which of the following is not one of these 8 foods?**
- Milk
 - Eggs
 - Wheat
 - Fruit
- 11. Shigella is a bacteria found in the _____ of people with shigellosis.**
- Mouth
 - Feces
 - Shins
 - Breath
- 12. The main purpose of protective clothing on food handlers is to**
- Protect other clothing from becoming soiled
 - Protect food from contamination
 - Maintain a professional appearance
 - There is no such thing as protective clothing
- 13. Washing hands before returning to work after smoking is not essential because the smoke has a natural antibacterial in it.**
- True
 - False
- 14. PHF stands for**
- Personal Hygiene Foundation
 - Probably Healthy Foods
 - Problematic Heating Function
 - Potentially Hazardous Foods

15. Which of the following is an example of possible cross-contamination?

- a. Raw chicken dripping onto raw beef
- b. Using a cutting board to trim pork and then chop lettuce without cleaning and sanitizing in between
- c. Uncooked shrimp being de-veined above potato salad
- d. All of the above

16. FIFO stands for

- a. Food infected with foreign object
- b. Fixed inventory, fixed operating
- c. First in, first out
- d. Something from Jack and the bean stalk

17. ROP stands for

- a. Reduced Oxygen Packaging
- b. Ready to Open Product
- c. Report Operating Problems
- d. Reversible Oscillating Penlights

18. "Slacking" is a food preparation term used in reference with which process?

- a. Cooking
- b. Cooling
- c. Freezing
- d. Thawing

19. For reheating and hot holding food, it should be heated to 165°F and then held at _____ temperature.

- a. 165°F
- b. 141°F
- c. 135°F
- d. 125°F

20. Backflow with water is concerned with

- a. Drinking out of the same glass as someone else
- b. Reverse flow of dirty water into potable water system because of no air gap in line
- c. Reverse hand slap after washing hands
- d. Delivering a snappy zinger and accidentally spitting on someone

21. Cleaning and sanitizing mean the same thing and are interchangeable.

- a. True
- b. False

22.A “Quat” is

- a. An exercise for the legs
- b. A small fruit of the citrus family
- c. Quarantined and Analyzed Protein
- d. Quaternary ammonium compound

23.A “Quat” is used in which process

- a. Cooking
- b. Cleaning
- c. Sanitizing
- d. Cooling

24. CIP is a term that would be used when cleaning and sanitizing which of the following:

- a. Cutting boards
- b. Knives
- c. Table mounted Slicer
- e. All of the above

25. Mice are falsely characterized. They are not dirty or carry disease. They only tend to scare people.

- a. True
- b. False

26. An example of a CCP would be ensuring a chicken breast is cooked to 165°F for at least 15 seconds.

- a. True
- c. False

27. An acute illness refers to a small, but persistent condition such as halitosis.

- a. True
- b. False

28. Which of the following would be included in a good food safety management system?

- a. Company policies
- b. Company procedures
- c. Company practices
- d. All of the above

29. An aerobe is

- a. Organic oxygen
- b. An warm-up program
- c. An organism that depends on oxygen to live
- d. An organism the requires the absence of oxygen to live

30. Most bacteria prefer a pH of

- a. 20 to 30 seconds
- b. 41°F to 135°F
- c. Between 4.5 and 7
- d. Non-sanitized surfaces

31. If the symptom includes vomiting and diarrhea, it can only be a virus and not bacterial.

- a. True
- b. False

32. Which is another term for Norovirus?

- a. Shiga toxin-producing E. coli 017:57
- b. Listeria monocytogenes
- c. Viral gastroenteritis
- d. Hepatitis A

33. Which of the following is included in the list of poisonous or potentially poisonous plants?

- a. Rhubarb leaves
- b. Daffodil bulbs
- c. Fava Beans
- d. All of the above

34. A chemical contamination is a form of physical contamination

- a. True
- b. False

35. The Food Code is issued by the FDA every 4 years.

- a. True
- b. False

36. Which of the following is the correct acronym for the food safety management system that identifies, evaluates and controls hazards that are significant to food safety?

- a. HAACP
- b. HACPP
- c. HACCP
- d. HACAP

- 37. There are how many principles in a hazard analysis and critical control point plan?**
- a. 7
 - b. 15
 - c. 4
 - d. Depends on the operation
- 38. Handwashing sinks may be interchangeable with prep sinks if there is sufficient soap and towels available.**
- a. True
 - b. False
- 39. Non-food contact equipment must be all except**
- a. Smooth
 - b. Waterproof
 - c. Tempered
 - d. Corrosion resistant
- 40. If hot water is used to sanitize objects, which of the following is true**
- a. It must be sanitized with a chemical in addition to hot water
 - b. It must be immersed for at least 30 seconds at 171°F
 - c. Chlorine must be added to the water at a rate 4ppm
 - d. Hot water is not a suitable way to sanitize