

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	A	☐	Major Bacteria That Cause Foodborne Illness	2.5
②	B	☐	Handling Staff Illnesses	3.13
③	C	☐	Physical Contaminants	2.10
④	B	☐	Major Viruses That Cause Foodborne Illness	2.7
⑤	C	☐	What Bacteria Need to Grow	2.4
⑥	B	☐	Parasites	2.7
⑦	C	☐	Biological Toxins	2.8
⑧	B	☐	Chemical Contaminants	2.9
⑨	D	☐	Deliberate Contamination of Food	2.13
⑩	B	☐	Preventing Allergic Reactions	2.18
⑪	A	☐	Allergy Symptoms	2.17
⑫	C	☐	Where to Wash Hands	3.5
⑬	A	☐	Handling Staff Illnesses	3.13
⑭	B	☐	Handling Staff Illnesses	3.13
⑮	C	☐	How to Use Gloves	3.9
⑯	D	☐	Handling Staff Illnesses	3.13
⑰	B	☐	Work Attire Guidelines	3.11
⑱	C	☐	Hand Antiseptics	3.6
⑲	C	☐	Single-Use Gloves	3.8
⑳	C	☐	When to Wash Hands	3.6
㉑	A	☐	Eggs and Egg Mixtures	6.5
㉒	A	☐	Populations at Risk for Foodborne Illness	1.7
㉓	C	☐	Government Agencies Responsible for the Prevention of Foodborne Illness	1.9
㉔	B	☐	When to Wash Hands	3.6
㉕	A	☐	Cross-Contamination	4.3

Question	Answer	Mark if incorrect	Heading	Manager Book page number
26	C	☐	Infrared (Laser) Thermometers	4.8
27	C	☐	General Thermometer Guidelines	4.9
28	D	☐	General Thermometer Guidelines	4.9
29	B	☐	Date Marking	5.9
30	B	☐	Labeling	5.8
31	B	☐	Recalls	5.4
32	A	☐	Preventing Cross-Contamination	5.10
33	A	☐	Packaging	5.5
34	B	☐	Date Marking	5.9
35	D	☐	Operations that Mainly Serve High-Risk Populations	6.12
36	C	☐	Off-Site Service	7.9
37	B	☐	Cooking Requirements for Specific Types of Food	6.10
38	C	☐	Holding Food without Temperature Control	7.3
39	C	☐	Holding Food without Temperature Control	7.4
40	C	☐	Preset Tableware	7.7
41	A	☐	Re-serving Food	7.7
42	B	☐	Labeling Bulk Food	7.9
43	D	☐	Principle 3: Establish Critical Limits	8.6
44	A	☐	Infected Cuts or Wounds	3.7
45	B	☐	Special Processing Methods and HACCP	8.10
46	B	☐	Water and Plumbing	9.5
47	B	☐	Dishwashing Machines	9.3
48	A	☐	Pest Prevention	9.11
49	B	☐	Principle 1: Conduct a Hazard Analysis	8.5
50	A	☐	Sanitizer Effectiveness	10.3
51	B	☐	Cleaning and Sanitizing Stationary Equipment	10.5
52	D	☐	Manual Dishwashing	10.8
53	B	☐	Using Foodservice Chemicals	10.14
54	A	☐	Using Foodservice Chemicals	10.14
55	D	☐	Machine Dishwashing	10.7

Question	Answer	Mark if incorrect	Heading	Manager Book page number
56	A	☐	Single-Use Gloves	3.8
57	A	☐	Populations at Risk for Foodborne Illness	1.7
58	A	☐	Packaging	5.6
59	C	☐	The Role of the FDA	1.9
60	C	☐	Holding Food	7.2
61	C	☐	Receiving and Inspecting	5.3
62	C	☐	Sanitizer Effectiveness	10.3
63	C	☐	Cold Food	7.3
64	B	☐	Self Service Areas	7.8
65	A	☐	Re-serving Food	7.7
66	B	☐	Labeling Bulk Food	7.9
67	D	☐	Principle Five: Identify Corrective Actions	8.7
68	D	☐	Specialized Processing Methods and HACCP	8.10
69	B	☐	Labeling	5.8
70	B	☐	General Preparation Practices	6.3
71	A	☐	Thawing	6.3
72	A	☐	Preparation Practices That Have Special Requirements	6.6
73	D	☐	Cooking Requirements for Specific Types of Food	6.10
74	A	☐	Cooking Requirements for Specific Types of Food	6.10
75	B	☐	Operations That Mainly Serve High-Risk Populations	6.12
76	B	☐	When to Change Gloves	3.9
77	D	☐	Temperature Requirements for Cooling Food	6.15
78	A	☐	Preventing Allergic Reactions	2.18
79	D	☐	Cooking Requirements for Specific Types of Food	6.10
80	C	☐	Machine Dishwashing	10.8

Mark the question numbers you missed.

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