



Eastern Food Safety
ServSafe Review questions

Name:

Choose the answer that is MOST correct:

1. The temperature danger zone for Potentially Hazardous Foods (TCS foods) is between:

- A. 41° F and 135° F
- B. 30° F and 150° F
- C. 60° F and 120° F
- D. 70° F and 100° F

2. Food workers should wash their hands before starting work and after

- A. using the restrooms
- B. handling raw meat and before touching other foods
- C. after touching skin hair of clothing
- D. all of the above

3. Cross contamination has occurred when

- A. someone washes the floor and then washes his hands
- B. someone eats a sandwich and then eats an apple
- C. bread is sitting on a cutting board that contains raw meat
- D. a bag of potatoes falls on the floor

4. Which of these conditions can slow down the growth of bacteria?

- A. moisture
- B. high in protein or carbohydrates
- C. high acidity
- D. temperatures between 41° and 135° F

5. Which is the most important factor in preventing bacterial growth?

- A. evaluating the restaurant's menu
- B. time and temperature control
- C. adding food preservatives
- D. keeping trash containers covered and empty them daily

6. A foodborne illness can result from eating
- A. milk that is kept at 41° F or colder
 - B. unwashed fruits and vegetables
 - C. cooking foods to their proper internal temperatures
 - D. checking expiration dates on meats
7. Salmonella infection can occur when
- A. a prep cook cuts raw chicken on a cutting board then cuts salad vegetables on the same board
 - B. chicken is cooked to 165° F
 - C. frozen chicken is thawed in the refrigerator
 - D. eggs are kept in the refrigerator at 45° F
8. E. coli infection most often results from
- A. broken glass that falls into food
 - B. eating wild mushrooms that contain toxins
 - C. eating undercooked beef
 - D. not washing hands after cutting raw chicken
9. Which may be the most important rule of food safety?
- A. Consult a health inspector three times a year
 - B. Wash hands often
 - C. Do not smoke near foods
 - D. Wear gloves at all times
10. Chicken breasts should be cooked to
- A. 140° F
 - B. 145° F
 - C. 155° F
 - D. 165° F

answers: a,d,c,c,b,b,a,c,b,d

Eastern Food Safety

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