

1. Foodborne infections occur when people eat:
  - a. Poisons produced by microorganisms
  - b. Live, pathogenic microorganisms
  - c. Strong chemicals
  - d. Food with a pH of 8.5
2. What is the minimum temperature for holding, transporting or receiving **HOT** foods?
  - a. 165 ° F
  - b. 41 ° F
  - c. 145 ° F
  - d. 135° F
3. The minimum concentration of iodine sanitizer at room temperature is:
  - a. 150 ppm
  - b. 50 ppm
  - c. 12.5 ppm
  - d. 100 ppm
4. Which would be the **MOST** dangerous?
  - a. Ground beef stored above ready-to-eat foods in the refrigerator
  - b. A hair in a cup of soup
  - c. An ant in boiling hot soup
  - d. A baked potato with dirt under the skin
5. What is the minimum cooking temperature for ground turkey?
  - a. 130 ° F
  - b. 145 ° F
  - c. 155 ° F
  - d. 165 ° F
6. HACCP stands for:
  - a. Hazard Actions Critical Concepts Plan
  - b. Hazard Analysis Critical Control Point
  - c. Hazard Actions Cautious Controls Plan
  - d. Hazard Analysis Control Center Plan
7. Which of the following is a virus?
  - a. Salmonella typhi
  - b. Listeria monocytogenes
  - c. Hepatitis A
  - d. Ciguatera
8. Staphylococcus aureus is most likely transmitted by:
  - a. Time/temperature abused crisp bacon
  - b. Undercooked rice
  - c. Unwashed lettuce
  - d. A food handler with an uncovered wound on his hands
9. Which of these foods is potentially hazardous?
  - a. Refrigerated catsup
  - b. Commercial mayonnaise
  - c. Fresh, raw seed sprouts
  - d. A washed apple
10. Which of these is **NOT** an approved method of thawing?
  - a. Under cold, running water at 70 ° F
  - b. In a refrigerator at 38 ° F
  - c. In a covered, sanitary pan at 75 ° F
  - d. In a microwave, then placed immediately onto stove