

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

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

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