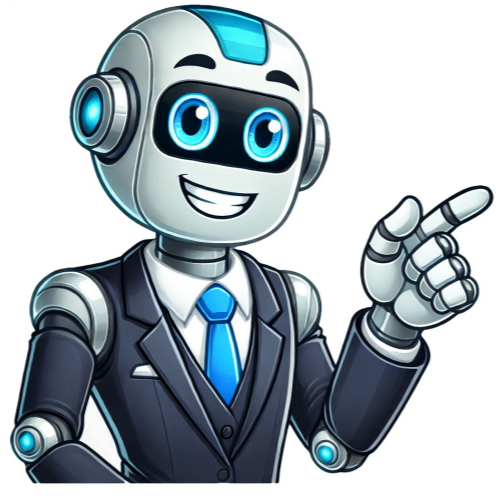


Click to verify

































Passing the food handler test or assessment is the final step to obtaining a food handler card. If you listened carefully and took good notes while taking the food handler course, you should be able to pass the test your first time, but additional practice never hurts. Here's a 10-question food handler practice test with answers to help you pass your food handler test the first time.

1. What is the first step when cleaning dishes in a three-compartment sink? A. Scrape off foodB. Rinse with clean, warm waterC. SanitizeD. Wash with warm, soapy water
2. Which is a sign of a possible cockroach infestation? A. Dirt tracks along the wallB. Gnaw marks on boxes, pipes, and food packagesC. Droppings that look like grains of black pepperD. Urine stains
3. How can you prevent cross-contact? A. Store ready-to-eat foods on the top shelfB. Cook food to its minimum internal temperatureC. Store bread in its original packageD. Use designated equipment like cutting boards
4. Which symptom must you inform your manager about? A. ConstipationB. DiarrheaC. Low appetiteD. Acid reflux
5. How fast must you cool hot-held rice from 70°F to 41°F (21°C to 5°C)? A. Within 1 hourB. Within 2 hoursC. Within 4 hoursD. Within 6 hours
6. Which is not a safe method to handle ready-to-eat foods? A. With tongsB. With deli tissueC. With bare handsD. With gloves
7. Which of the following is a time-temperature control for safety (TCS) food? A. BreadB. A whole cantaloupeC. Cooked riceD. Beef jerky
8. Which is an example of a biological food hazard? A. A brightly-colored bandage in foodB. Storing dish detergent in a food storage areaC. Eggs contaminated with SalmonellaD. Metal shavings in salami
9. Which situation requires a food handler to change gloves? A. After picking up a knife that fell on the floorB. Before taking out the trashC. After assembling sandwiches for two hoursD. Before using the bathroom
10. A food handler must remove all but which item before working with food? A. A plain wedding bandB. A diamond ringC. A low-profile watchD. A hair tie around the wrist

Want more questions to help you pass your food handler test? 1. A. Scrape off food Here are the proper steps for using a three-compartment sink: Scrape off or rinse away any leftover food on the dishes. In the first sink, use warm (110°F / 43°C), soapy water and a brush to remove oil and other food particles. Move the dishes to the second sink and rinse them with clean, warm water to remove any leftover detergent. Move the dishes to the third sink and soak them in your chosen chemical sanitizer. Move the dishes to the drainboard or a nearby drying rack and allow them to air-dry completely before using or putting them away. 2. C. Droppings that look like grains of black pepper Other signs of a cockroach infestation include a strong oily odor and capsule-shaped egg cases, which tend to be brown or dark brown, leathery, and shiny. Dirt tracks along the wall, gnaw marks on boxes, pipes, and food packages, and urine stains are signs of a rodent infestation. 3. D. Use designated equipment like cutting boards Using designated equipment like a separate cutting board and microwave reduces the risk of cross-contact, which occurs when a food allergen transfers from one surface or food to another. The other choices are ways to prevent cross-contamination. 4. B. Diarrhea Other symptoms that may indicate a foodborne illness that you must report to your manager include a sore throat with fever, vomiting, and jaundice, which is the yellowing of the skin and eye whites. 5. C. Within 4 hours Using the two-stage cooling process, cool foods from 135°F to 70°F (57°C to 21°C) within two hours, and from 70°F to 41°F (21°C to 5°C) within four hours. 6. C. With bare hands There must always be a barrier between your hands and ready-to-eat (RTE) foods. This barrier may be single-use gloves, deli tissue, tongs, a spatula, or other dispensing equipment. 7. C. Cooked rice Other examples of time-temperature control for safety (TCS) foods include: milk and milk products meats and poultry seafood cut melons, tomatoes, and leafy greens raw seed sprouts garlic-in-oil mixtures ready-to-eat foods Because of how it's processed, beef jerky doesn't require time or temperature controls. 8. C. Eggs contaminated with Salmonella Salmonella is a living or biological organism. A brightly-colored bandage and metal shavings are examples of physical hazards, while dish detergent is a chemical hazard. 9. A. After picking up a knife that fell on the floor Picking a knife off the floor will contaminate your hands requiring you to wash them. You should wash your hands after taking out the trash or going to the restroom but you don't need to before. While you can change your gloves more often, you're only required to change your gloves after four hours of working on the same task since this is long enough for bacteria to grow to harmful numbers. 10. A. A plain wedding band A plain wedding band is the only piece of jewelry you can wear when working with food. The other items can easily harbor bacteria and are difficult to clean, increasing the risk of cross-contamination. Use this food handler practice test to help prepare you for the real deal. It provides questions on the top things you must know to pass your food handler test so you can earn your food handler card. If you want more questions or need additional practice, you can download our 40-question food handler practice exam. Gavin Van De Walle, MS, RDN Gavin Van De Walle holds a master's degree in human nutrition and food science. He is also a registered dietitian nutritionist who aims to make food safety intuitive and accessible for everyone. Question: Answer: Fail to rinse the machine after wiping it down with detergent and water Question: to prevent the deliberate contamination of food a manager should know who is in the facility monitoring the security of products keeping information related to food Security on file and know Answer: who to contact about suspicious activity Question: which piece of jewelry can be worn on a food handler's hand or arm? Answer: Plain band ring Question: which probe should be used to check the temperature of a large stock pot of chili? Answer: immersion probe Question: which is a TCS food? Answer: sprouts Question: what item must customers take each time they return to a self-service area for more food? Answer: a Clean Plate Question: what are the most important food safety features to look for When selecting flooring wall and ceiling materials? Answer: smooth and durable Question: when partially cooking food for later service what is the maximum amount of time that a food can be reheated during the initial cooking step? Answer: 60 minutes Question: what must be included on the label of TCS food that is prepped in-house? Answer: Date that the food should be thrown out Question: a food handler is reheating commercially processed cheese sticks, which will be held on a buffer. What temperature must the cheese sticks be reheated to? Answer: 135 degrees Fahrenheit for 15 seconds