

Food Safety Practice Test Questions and Answers

1. What does TCS food mean?

- A) Food requiring temperature and chemical sanitizing
- B) Food requiring Time/Temperature Control for Safety to prevent pathogen growth
- C) Food that must be stored in a temperature-controlled storage unit only
- D) Food that always causes foodborne illness if not refrigerated

2. What is the FDA Food Code?

- A) A federal law immediately binding on all US food establishments upon publication
- B) A science-based model set of food safety regulations that US states and localities may adopt as law
- C) An official list of all food additives approved for use in the United States
- D) A national certification examination for food service managers

3. What does HACCP stand for?

- A) Hazard Analysis and Critical Control Points
- B) Health Assessment and Control of Contamination Points
- C) Hazardous Area and Chemical Control Protocol
- D) Health and Critical Cooking Practices

4. What is cross-contamination?

- A) Cooking food to the wrong temperature
- B) The transfer of pathogens from one surface or food to another
- C) Leaving food uncovered in storage
- D) Using the wrong cleaning chemical on equipment

Answers: 1-B 2-B 3-A 4-B

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