

# International Certified Food Safety Manager Practice Test Questions and Answers

**1. What is the minimum internal temperature for cooking ground beef safely?**

- A) 145°F (63°C)
- B) 155°F (68°C)
- C) 160°F (71°C)
- D) 165°F (74°C)

**2. Which principle is part of the HACCP system?**

- A) Conduct hazard analysis
- B) Schedule employee breaks
- C) Design menu layouts
- D) Calculate food costs

**3. What is the temperature danger zone for potentially hazardous foods?**

- A) 32°F to 70°F (0°C to 21°C)
- B) 41°F to 135°F (5°C to 57°C)
- C) 50°F to 120°F (10°C to 49°C)
- D) 60°F to 140°F (16°C to 60°C)

**4. Which cleaning method is most effective for removing grease and protein buildup?**

- A) Using only hot water
- B) Alkaline-based cleaners
- C) Cold water rinse
- D) Dry wiping with paper towels

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

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