

Ontario Food Handler Certificate Practice Test Questions and Answers

1. What is indirect cross-contamination?

- A) When raw food touches ready-to-eat food directly
- B) When contaminants are transferred via an intermediate surface, utensil, or hand
- C) When chemicals contaminate food
- D) When food is stored at the wrong temperature

2. Fingernails for food handlers should be:

- A) Long and painted with nail polish for hygiene
- B) Short, clean, and free of nail polish or artificial nails
- C) Any length as long as gloves are worn
- D) Covered with acrylic nails for protection

3. A food thermometer should be calibrated:

- A) Once a year
- B) Once a month
- C) At the start of each shift and whenever accuracy is in question
- D) Only when it appears broken

4. How should vacuum-packed foods be stored?

- A) At room temperature since they are sealed
- B) According to the manufacturer's instructions, typically refrigerated at 4°C or below, and checked for package integrity
- C) In the freezer only
- D) Under a heat lamp to maintain freshness

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

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