

TFM Practice Test Questions and Answers

1. What does HACCP stand for in food safety?

- A) Hazard Analysis and Critical Control Points
- B) Health and Cleanliness Control Protocol
- C) Hygienic Assessment of Critical Cooking Processes
- D) Hazardous Area Compliance and Control Plan

2. When must food handlers wash their hands?

- A) Only before starting a shift
- B) After using the restroom, handling raw meat, touching the face, or handling garbage
- C) Once every hour regardless of activity
- D) Only when hands are visibly dirty

3. At what point must single-use gloves be changed?

- A) Only when they are visibly torn
- B) Every hour regardless of activity
- C) After handling raw meat, touching the face, or after any contaminating activity
- D) When a supervisor requests it

4. What is the 'temperature danger zone' for food safety?

- A) 0°F to 32°F
- B) 32°F to 70°F
- C) 41°F to 135°F
- D) 100°F to 200°F

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

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