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Food Safety Quiz

1 What is the minimum temperature to which ground beef should be cooked to make sure it is free from harmful bacteria?

A- 220°F

B- 140°F

C- 165°F

D- 160°F

E- 350°F

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2 Which sterilization technique is suitable for temperature sensitive products?

A- Pure steam sterilization

B- Sterile filtration

C- Both A & B

3 Which of the following is NOT a critical factor in the growth of dangerous food-borne bacteria?

A- Temperature

B- Time

C- Moisture

D- Altitude

E- pH Level (Acidity)

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4 When using chlorine bleach to sanitize cutting boards, how much bleach should be added to each gallon of water?

A- 1 cup

B- 1 teaspoon

C- 1 tablespoon

D- 1 quart

7 What is 'minimum core temperature of 75°C an example of?

- A- Critical limit
- B- Hazard
- C- Control measure
- D- Monitoring
- E- Corrective action

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8 How many principles are there in a HACCP system?

- A- Four
- B- Seven
- C- Eighteen
- D- Ten

9

Which of the following clauses are NOT part of BRC?

- i) Product safety & quality management
- ii) Continual improvement
- iii) Product inspection & testing
- iv) Operation

A- i & iv

B- ii & iv

C- i, ii & iii

D- All of the answers

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10

On pharmaceutical water distribution loops, an air break should exist between the Point-Of-Use valves and the downstream manufacturing processes?

A- True

B- False

11 The temperature of a pot of beef stew is checked during holding. The stew has not met the critical limit and is thrown out according to house policy. Throwing out the stew is an example of which HACCP principle?

- A- Monitoring
- B- Verification
- C- Hazard analysis
- D- Corrective Action

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12 Practices and procedures intended to prevent food borne illnesses

- A- Staff Health control
- B- Food safety management systems
- C- Consumer advisories
- D- Active managerial control

13 Legal Compliance is a key element within FSSC 22000?

- A- True
- B- False

14 Reviewing temperature logs and other records to make sure that the HACCP plan is working as intended is an example of which HACCP principle?

- A- Monitoring
- B- Verification
- C- Hazard Analysis
- D- Record keeping

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15 Which food is associated with the most cases of foodborne illness due to Salmonellosis?

A- Raw chicken

B- Raw eggs

C- Raw vegetables

D- None of the above

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16 Which is NOT one of the HACCP principles

A- Check the system and verify that it works

B- Develops procedures to educate the regulators about the HACCP principles

C- Identify likely hazards

D- Establish Critical control points

17 ISO 22001: Minor NC should be closed out and the objective evidence should be submitted to the CB:

A- within 14 days

B- within 28 days

C- within 90 days

D- in the next audit visit

18 The process of determining whether the corrective action requested has been implemented is called the follow-up. This can be done by reviewing documentation submitted by the client or by visiting the client premises:

A- True

B- False

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19 When it comes to food safety, which of the following is the best material for a cutting board?

A- Wood

B- Plastic or acrylic

C- Glass

D- Velcro

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20 In order to properly wash your hands before or after handling food, exactly what is the minimum amount of time you should wash your hands under running water?

A- 10 sec

B- 20 sec

C- 1 minute

D- None of the above

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