1. Ready-to-eat TCS food must be date marked if it will be stored for longer than
2. 12 hours.
3. 24 hours.
4. 36 hours.
5. 48 hours.
6. What is the maximum amount of time that ready-to-eat TCS food can be stored in a cooler at 41°F (5°C) before it must be sold, served, or thrown out?
7. 2 days
8. 5 days
9. 7 days
10. 9 days
11. What items are stored correctly in a cooler?
12. Salmon stored below ground turkey
13. Kale stored below raw hamburger patties
14. Raw chicken thighs stored above pork chops
15. Raw shrimp stored above raw steak
16. Any item not stored in its original container must be
17. labeled.
18. thrown out.
19. used immediately.
20. served as quickly as possible.
21. What must be included on the label of food that has not been stored in its original container?
22. The food’s common name
23. A list of ingredients
24. Major allergens
25. Preservatives in the food
26. What is the discard date for tuna salad that was prepared and stored on October 1?
27. October 6
28. October 7
29. October 8
30. October 9
31. A chef is preparing a dish that includes beef and pork. If the beef has a use-by date of September 4 and the pork has a use-by date of September 6, what is the discard date of the dish?
32. September 3
33. September 4
34. September 5
35. September 9
36. How should food be rotated in storage?
37. Items with the earliest use-by dates are discarded before items with later dates.
38. Items with the latest use-by dates are used before items with earlier dates.
39. Items with the latest use-by dates are discarded before items with earlier dates.
40. Items with the earliest use-by dates are used before items with later dates.
41. What should be done with food that has passed its use-by date?
42. It should be discarded.
43. It should be used immediately.
44. It should only be reheated once.
45. It should be cooked to a higher internal temperature.
46. At what temperature must cold TCS food be stored to keep it safe?
47. 41°F (5°C) or lower
48. 45°F (7°C) or lower
49. 50°F (10°C) or lower
50. 65°F (18°C) or lower
51. At what temperature must hot TCS food be stored to keep it safe?
52. 110°F (43°C) or higher
53. 120°F (49°C) or higher
54. 125°F (52°C) or higher
55. 135°F (57°C) or higher
56. Where should the air-temperature measuring device be placed in a cooler?
57. Near the door
58. On a back wall
59. On the ceiling
60. Near the floor
61. Why should overloading coolers be avoided?
62. It reduces airflow.
63. It lets warm air inside.
64. It may lead to freezing the food.
65. It can lead to a moisture build-up.
66. What should be done to help keep food safe in a walk-in cooler?
67. Store meat and poultry near the cooler’s door.
68. Line open shelves with aluminum foil.
69. Randomly sample food temperature daily.
70. Pack food tightly in coolers to ensure proper cooling.
71. What should be done to help keep frozen food safe in a freezer?
72. Open it frequently to check the temperature.
73. Defrost the freezer on a regular basis.
74. Install a thermometer in the coldest part of the freezer.
75. Ensure the temperature stays at 41°F (5°C).
76. Which items are stored correctly in a cooler?
77. Macaroni salad stored above raw salmon
78. Raw ground pork stored below raw poultry
79. Raw poultry stored above raw pork roast
80. Sliced pineapple stored below raw steaks
81. How far off the floor should food be stored?
82. 1 inch (3 centimeters)
83. 2 inches (5 centimeters)
84. 4 inches (10 centimeters)
85. 6 inches (15 centimeters)
86. Where should food that doesn’t require refrigeration be stored?
87. In a dry location
88. In a moist location
89. In a high humidity location
90. In a high temperature location
91. A chef wants to package and sell their signature barbeque sauce on-site. What information must they include on their labels to make the sauce acceptable for retail sale?
92. Chemical preservatives
93. Nutritional value
94. Calorie count
95. Recommended serving size
96. What should be done to keep single-use items safe in storage?
97. Place them in new packaging.
98. Remove them from their packaging.
99. Keep them in original packaging.
100. Open the packaging to increase airflow.
101. What must be done with food before storing it?
102. It must be frozen properly.
103. It must be wrapped or covered.
104. It must be marked with a storage date.
105. It must be placed in containers that allow airflow.
106. Where should dirty linens be stored?
107. Near the receiving doors
108. In nonabsorbent containers
109. Separately in dry storage areas
110. Near the dishwashers
111. What is the storage order in a cooler based on?
112. First In First Out (FIFO)
113. The use-by dates of each food
114. The risk of cross-contact in the cooler
115. The internal cooking temperature for each food
116. What should be done to keep shell eggs safe when storing them?
117. Wash them before storage.
118. Use them within 8 weeks of the packing date.
119. Keep them in storage until the time they are used.
120. Store them at an air temperature of 50°F (10°C) or lower.
121. What should be done to keep fresh produce safe when storing it?
122. Wash it before storage.
123. Keep the humidity in storage low.
124. Store all produce at 41°F (5°C) or lower.
125. Store cut produce at 41°F (5°C) or lower.
126. Which is a best practice for handling canned food in storage?
127. Discard cans with small dents.
128. Replace cans that are about to expire with cans that have later expiration dates.
129. Wipe the tops of cans with a sanitized cloth before opening.
130. Check the surface temperature and discard cans that are too warm.
131. A manager asks a food handler to put away a shipment of whole potatoes. What should the food handler do?
132. Wash and dry the potatoes.
133. Put the potatoes in an airtight container.
134. Refrigerate the potatoes.
135. Move the potatoes to a cool dry storage area.
136. A food handler needs to combine a new shipment of canned tomatoes with the cans already on the shelf. If the new cans have expiration dates of June 2025 and the old cans have expiration dates of January 2026, how should they rotate the cans?
137. The new cans should go behind the old cans.
138. The new cans should go in front of the old cans.
139. The old cans should be discarded and replaced with the new cans.
140. The old cans should be stored below the new cans.
141. Which is a best practice for storing flour?
142. Check packaging for pest damage before using.
143. Store in a room with medium to high humidity.
144. Repackage in breathable containers before storing.
145. Conduct daily temperature checks.
146. Which is an example of reduced-oxygen packaged (ROP) food?
147. Insulated box of whole oysters
148. Sack of flour
149. Bag of whole apples
150. Vacuum-packed deli meat