

# BC FOODSAFE Level 1 Practice Test Questions and Answers

## 1. What is freezer burn and how can it be prevented?

- A) A fire risk from overloaded freezers
- B) Dehydration and oxidation of food surface due to improper packaging, prevented by using moisture-proof, airtight wrapping and minimizing storage time
- C) A type of food-borne illness
- D) A malfunction in the freezer's heating element

## 2. An infrared (laser) thermometer is best used for:

- A) Measuring the internal temperature of cooked chicken
- B) Quickly scanning surface temperatures of equipment, holding units, and delivery vehicles
- C) Replacing all probe thermometer checks
- D) Measuring the temperature of frozen foods

## 3. What are the risks of overstocking a refrigerator?

- A) There are no risks as long as the door closes
- B) Overstocking blocks air circulation, creates uneven temperatures, makes FIFO rotation difficult, and can push foods past their use-by dates due to poor visibility
- C) Overstocking only affects energy costs
- D) A full refrigerator actually works better

## 4. At what temperature should a freezer be maintained?

- A) 0°C (32°F)
- B) -10°C (14°F)
- C) -18°C (0°F) or below
- D) -5°C (23°F)

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

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