

CFPM Practice Test Questions and Answers

1. What is cross-contamination?

- A) Using different cutting boards for different foods.
- B) Allowing raw foods to touch cooked foods.
- C) Refrigerating raw meat separately from other foods.
- D) Cleaning hands after touching food.

2. What is the first principle of HACCP?

- A) Establish monitoring procedures
- B) Conduct a hazard analysis
- C) Identify critical control points
- D) Establish critical limits

3. What is a HACCP flow diagram used for?

- A) Showing the organizational chart of kitchen staff
- B) Illustrating the step-by-step flow of food through the entire production process
- C) Mapping the layout of the physical kitchen
- D) Tracking employee work schedules

4. What does the acronym HACCP stand for?

- A) Hazard Analysis Critical Control Points
- B) Health and Cleanliness Control Procedures
- C) Hygienic Assessment of Contamination Control Practices
- D) Hazard Avoidance and Compliance Control Protocol

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

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