

CPFS Practice Test Questions and Answers

1. What is integrated pest management (IPM)?

- A) A method of using chemicals only to control pests
- B) A comprehensive approach that focuses on prevention, monitoring, and non-chemical control methods
- C) A system that relies solely on traps
- D) A technique used to monitor employee performance

2. What are foodservice inspections used for?

- A) To monitor food prices
- B) To ensure compliance with food safety regulations and prevent health risks
- C) To increase food production speed
- D) To reduce the number of customers

3. What is the role of the FDA in food safety?

- A) To monitor food prices and customer preferences
- B) To regulate food safety and manufacturing standards
- C) To set production quotas for food businesses
- D) To reduce the need for food labeling

4. What is cross-contamination in foodservice?

- A) When food is cooked at different temperatures
- B) When harmful microorganisms are transferred between foods or surfaces
- C) When food is kept in the refrigerator for too long
- D) When food is improperly seasoned

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

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