

# Certified Food Protection Manager Practice Test Questions and Answers

**1. What is the minimum internal temperature for cooking ground beef safely?**

- A) 145°F (63°C)
- B) 155°F (68°C)
- C) 160°F (71°C)
- D) 165°F (74°C)

**2. What is the maximum time food can remain in the temperature danger zone?**

- A) 1 hour
- B) 2 hours
- C) 3 hours
- D) 4 hours

**3. Which method is correct for thawing frozen chicken?**

- A) Leave it on the counter at room temperature
- B) Thaw in refrigerator at 41°F (5°C) or below
- C) Soak in hot water
- D) Place in direct sunlight

**4. What should food handlers do immediately after handling raw meat?**

- A) Wipe hands on apron
- B) Rinse hands with cold water
- C) Wash hands thoroughly with soap and warm water
- D) Use hand sanitizer only

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

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