

# Certified Foodservice Professional Practice Test Questions and Answers

**1. What is the safe internal temperature for cooking poultry according to FDA guidelines?**

- A) 145°F (63°C)
- B) 160°F (71°C)
- C) 165°F (74°C)
- D) 170°F (77°C)

**2. Which method is considered the safest for thawing frozen food in a commercial kitchen?**

- A) Leaving it on the counter at room temperature
- B) Using hot water
- C) Thawing in the refrigerator
- D) Using a microwave on high power

**3. What is the maximum time that perishable foods should be left in the "danger zone" temperature range?**

- A) 1 hour
- B) 2 hours
- C) 4 hours
- D) 6 hours

**4. Which cleaning agent is most effective for removing grease and protein-based soils in foodservice operations?**

- A) Acid cleaners
- B) Alkaline cleaners
- C) Neutral cleaners
- D) Abrasive cleaners

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

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