

FOODSAFE Practice Test Questions and Answers

1. 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

2. 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

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. What is double handwashing and when is it required?

- A) Washing hands twice in a row for extra cleanliness — required after using the washroom
- B) Using two sinks simultaneously — required before the start of every shift
- C) Washing hands with two different types of soap — required after handling chemicals
- D) Double handwashing is not a real concept

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

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