

Food Allergy Safety Practice Test Questions and Answers

1. What is cross-contact?

- A) When food is cross-cooked.
- B) When different colored foods are mixed.
- C) When allergens transfer between foods or surfaces
- D) When spices are added incorrectly.

2. What does SWOT analysis evaluate?

- A) Strengths, Weaknesses, Opportunities, and Threats
- B) Systems, Workflows, Operations, and Technology
- C) Sales, Workers, Outputs, and Timelines
- D) Standards, Warranties, Objectives, and Targets

3. What is cross-contact in food preparation?

- A) When two foods are served together
- B) When allergens are transferred to allergen-free food
- C) When food is undercooked
- D) When food is spoiled

4. Which food is one of the top eight allergens?

- A) Rice
- B) Soy
- C) Beef
- D) Pineapple

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

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