

Health Inspector Certification Practice Test Questions and Answers

1. What is the minimum internal temperature that ground beef must reach to be considered safe for consumption?

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

2. Which of the following is a critical control point in a HACCP plan for preventing foodborne illness?

- A) Menu planning
- B) Cooking temperatures
- C) Restaurant decor
- D) Employee uniforms

3. How long can potentially hazardous foods be kept in the temperature danger zone before they must be discarded?

- A) 2 hours
- B) 4 hours
- C) 6 hours
- D) 8 hours

4. What is the proper chlorine concentration for sanitizing food contact surfaces?

- A) 50-100 ppm
- B) 50-200 ppm
- C) 100-300 ppm
- D) 200-400 ppm

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

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