

ICFSM Practice Test Questions and Answers

1. What is the first principle of HACCP?

- A) Establish corrective actions
- B) Conduct a hazard analysis
- C) Determine critical control points
- D) Verify the system works

2. When should food handlers change gloves?

- A) Once per shift
- B) When dirty, torn, when changing tasks, and after handling raw meat
- C) Only when they feel uncomfortable
- D) Gloves are not necessary with proper handwashing

3. When must food handlers wash their hands?

- A) Only at the start of the shift
- B) After using the restroom, before handling food, and after touching raw meat
- C) When they feel like it
- D) Only when hands are visibly dirty

4. What is the purpose of food safety audits?

- A) To increase food costs
- B) To assess compliance with food safety regulations
- C) To reduce employee training
- D) To eliminate all food testing

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

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