

SNHD Practice Test Questions and Answers

1. What is the minimum safe internal temperature for cooking ground beef?

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

2. How long can potentially hazardous foods be held in the temperature danger zone?

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

3. What is the correct procedure for washing hands in food service?

- A) Rinse with cold water for 10 seconds
- B) Scrub with soap for at least 20 seconds with warm water
- C) Use hand sanitizer only
- D) Wash for 5 seconds with any temperature water

4. Which practice helps prevent cross-contamination in food preparation?

- A) Using the same cutting board for all foods
- B) Storing raw meat above ready-to-eat foods
- C) Using separate cutting boards for raw meat and vegetables
- D) Washing dishes in cold water

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

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