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Food

FSMC

Food Service Manager Certification



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Question: 72

The chef decided to make a slow cooked tomato sauce that requires the overnight cooking of the sauce on the burners. The manager hears about the chef's decision and should:

- A. Taste the sauce
- B. Tell the chef not to do that again
- C. Use the sauce as a daily special
- D. Throw the sauce away

Answer: D

If a chef creates a tomato sauce that required the overnight cooking of the sauce, the manager should throw the sauce away. This is because the sauce will have been cooking in the Danger Zone for over the allowed amount of time, making the sauce a hazardous food.

Question: 73

Foods that have a pH of 4.6 or above are considered:

- A. Acidic Foods
- B. Potentially Hazardous Foods
- C. Pickled Foods
- D. All of the above

Answer: B

Potentially hazardous foods are foods with a pH of 4.6 or above. Foods below this pH are not considered a hazard since the pH is too low for any food pathogen to survive. Examples include soda and vinegar.

Question: 74

To avoid any chance of food borne illness due to fry oil, the optimal frequency of changing fry oil is:

- A. Every night
- B. Every two days
- C. Every week
- D. Once a month

Answer: A

Changing fry oil every night is the best way to reduce the chances of food borne illness due to fry oil. While fry oil reaches high temperatures during the day, as the oil cools and residual food grows in the oil over night, the chances of food borne intoxicants growing to dangerous levels increases significantly.

Question: 75

To avoid foods spoiling in the refrigerator or freezer, which of the following actions is always recommended?

- A. Placing the oldest product on top of newer product
- B. Ordering foods for a few days at a time only
- C. Placing a date of arrival on all foods
- D. Smelling the food to make sure it is fresh

Answer: C

Placing a date of arrival on all foods that enter the restaurant helps to avoid food spoilage since it gives you a firm answer as to when the food arrived. From here, you can determine the shelf life of the individual ingredient so that there is no question as to the freshness. While the remaining answers might have some merit, they are incomplete and do not assure the date of entry into the restaurant.

Question: 76

For any workstation within a kitchen, the following article(s) should always be found:

- A. Plastic hand gloves
- B. Red bucket filled with diluted bleach water
- C. Head gear
- D. All of the above

Answer: D

All of the above. To prevent contamination from your hands to raw foods served to your customers (such as salads), it is important to always have plastic gloves at each workstation in the kitchen. To prevent surface contamination of microbes, a red bucket full of diluted bleach should be at each station as well. No other red buckets should be found in the kitchen so that only red buckets are recognized as sanitation buckets. Finally, some form of head gear, such as plastic, paper, or mesh hats should be placed at each station to prevent hair from falling into the food.

Question: 77

Which of the following is a potentially hazardous food?

- A. Dry rice
- B. Canned soda
- C. Ice cream
- D. Caraway seeds

Answer: C

Ice cream is considered a potentially hazardous food. In addition to melting, ice cream which is exposed to temperatures within the Danger Zone then re-freezed can allow microbes time to increase in number within the ice cream, making the dessert unsafe to consume.

Question: 78

The pathogen most associated with undercooked beef, especially hamburger, is:

- A. Norovirus

- B. Salmonella
- C. E.Coli
- D. Hepatitis A

Answer: C

E coli. is the pathogen most often associated with undercooked beef. Of particular concern is E.coli 0157:H7, a powerful strain of E.coli which is among several strains of E.coli with negative consequences for many specific groups. To avoid E.coli from becoming problematic within your restaurant, make sure to avoid cross contamination and cook beef to a well done temperature.



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