

LIST OF REFERENCES TO STUDY AND SAMPLE QUESTIONS FOR THE FOOD HYGIENE CERTIFICATION EXAMINATION

Essential Material

Chapter 64E-11, Food Hygiene, Florida Administrative Code (FAC).

One should have a thorough knowledge of this code.

Procedures to Investigate Foodborne Illness. Fourth Edition, 1987.

International Association of Milk, Food and Environmental Sanitarians, Inc.

6200 Aurora Avenue, Des Moines, Iowa 50322 (515) 276-3344)

One should know about the most common foodborne diseases. If this reference is not available to you, please review other material that addresses this subject.

Good Reference Material

Chapter 64E-12, FAC, Chapter 64D-3, FAC, Chapter 64E-6, FAC.

One should have a basic knowledge '4 what these codes deal with and how they relate to food establishments.

Control of Communicable Diseases in Man, Fifteenth Edition, 1990

Comprehensive listing on communicable diseases

FOOD HYGIENE CERTIFICATION SAMPLE QUESTIONS

- 1) Potentially hazardous foods include those perishable foods with
 - a) a pH level of 4.6 or below; or a water activity (Aw) of 0.85 or less
 - b) a pH level greater that 4.6; or a water activity (Aw) greater than 0.85
 - c) a pH level greater that 4.6; or a water activity (Aw) of 0.85 or less
 - d) a pH level of 4.6 or below; or a water activity (Aw) greater than 0.85
 - e) a pH that is not equal to water; or a water activity greater than 1

- 2) Potentially hazardous foods must be maintained at safe temperatures. Safe temperatures mean
 - a) between 41 degrees Fahrenheit and 140 degrees Fahrenheit
 - b) 41 degrees Fahrenheit or below and 140 degrees Fahrenheit or above
 - c) at a temperature that will not cause trauma to the palate (mouth) and will not compromise the nutritional value of the food
 - d) 41 degrees Fahrenheit or below and 165 degrees Fahrenheit or above
 - e) above 41 degrees Fahrenheit and below 140 degrees Fahrenheit

- 3) When required, establishments must have digital or numerically scaled indicating thermometers that are accurate to
 - a) Plus or minus 5 degrees Fahrenheit
 - b) Plus or minus 3 degrees Fahrenheit
 - c) Plus or minus 10 degrees Fahrenheit
 - d) Plus or minus 8 degrees Fahrenheit
 - e) Plus 3 degrees or minus 5 degrees Fahrenheit

- 4) A foodborne infection occurs
 - a) when the microorganism itself is ingested with the food and the person already has a cold or some other virus.
 - b) when the microorganism itself is ingested with the food, establishes itself in the host's body, and multiplies to significant enough numbers to cause illness.
 - c) when the microorganism itself is ingested with the food, and produces a toxin, either in the food or in the host's body. The toxin causes illness.
 - d) when raw animal products come into contact with a food handlers open sore or lesion.
 - e) Only in persons who are very young or very old or have compromised immune systems

- 5) Handwashing facilities
 - a) are required in rooms or in areas where dry goods are stored.
 - b) must have both hot and cold running water under pressure
 - c) must at least have cold running water under pressure
 - d) are required in rooms or in areas where canned and dry goods are stored
 - e) are not required in food service establishments where all employees use gloves

The answer to all of the questions is (B).