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Food

IFSEA-CFM

IFSEA Certified Food Manager 202



Question: 68

Sarah is making pasta salad for a school picnic. How should she cool the cooked pasta before using it in the salad?

- A. By placing the pasta in the refrigerator
- B. By placing the pasta in an ice-water bath
- C. By leaving it on the kitchen counter until it cools
- D. Any of these methods is safe

Answer: B

Sarah should cool the pasta for her pasta salad by placing it in an ice-water bath. Cooked food must cool from 135°F to below 70°F within the first 2 hours of cooling time. Pathogens grow faster in this temperature range. Food then has four hours to safely cool from 70°F to below 41°F. Hot pasta placed in the refrigerator may not cool fast enough to prevent the growth of pathogens.

Question: 69

Which of the following is a safe method for handling ice used for service?

- A. Scooping ice from ice machine with a serving glass
- B. Using bare hands to scoop ice from ice machine
- C. Storing the ice scoop inside the ice machine
- D. None of the above methods is safe

Answer: D

None of the above methods is safe for handling ice used for service. Ice should only be removed from the ice machine using a clean sanitized scoop that is only used for handling ice. The ice scoop should be stored in a protected location outside the ice machine. Never use hands or a serving glass to scoop ice from the ice machine.

Question: 70

For an IPM program to be successful, what must pests be denied?

- A. Food and water
- B. Access to the building
- C. A safe hiding place
- D. All of the above

Answer: D

For an IPM program to be successful, pests must be denied food and water, access to the building and a safe hiding place. Keeping pests out of your operation is easier than eliminating an infestation. A PCO can work with you to make the operation less attractive to pests.

Question: 71

When receiving raw frozen fish shipped on ice, how should you check the temperature of the fish?

- A. By checking the ice temperature
- B. By inserting a thermometer into the fish
- C. By inserting a thermometer under the fish
- D. By wrapping a frozen fish around the thermometer

Answer: B

When receiving raw frozen fish shipped on ice, you should check the temperature of the fish by inserting a thermometer into the fish. You should insert the thermometer into the thickest part of the fish. If the fish is not frozen properly, the shipment should be rejected.

Question: 72

The container that raw shucked shellfish is shipped in should be labeled with the packer's name, address and what other piece of information?

- A. Website address
- B. Phone number
- C. Certification number
- D. All of the above

Answer: C

The container that raw shucked shellfish is shipped in should be labeled with the packer's name, address and certification number. This label indicates to the receiver that the shellfish is from a reliable source. If the label information is missing or incomplete, the shipment should not be accepted.

Question: 73

How long does sushi-grade fish need to be frozen at -4°F?

- A. At least 15 hours
- B. At least 24 hours
- C. At least 4 hours
- D. At least 1 hour

Answer: B

Sushi-grade fish needs to be frozen at -4°F for at least 24 hours. Sushi-grade fish has specific handling instructions to reduce the risk of foodborne illness. The fish supplier is required to provide records of the freezing process to ensure the fish was handled safely.

Question: 74

Cliff is always looking for ways to work more efficiently. While receiving his restaurant's food shipment, he decides to prop open the freezer door. Is this a good idea?

- A. Yes, food will be moved to the freezer faster.
- B. No, propping the door open will lower the freezer temperature.
- C. No, the propped open door is a trip hazard.
- D. Yes, the receiving area will be cooled by the open door.

Answer: B

While Cliff is receiving his restaurant's food shipment, it is a bad idea to prop open the freezer door because the open door will lower the freezer temperature. The freezer door should be firmly closed between trips in and out of the freezer. Cold air curtains can be added if keeping the door closed is not enough to maintain freezer temperature.

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