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Food

NRA-FPM

NRA ServSafe Food Protection Manager



Question: 225

Which of the following cooling methods is an unacceptable method for cooling food?

- A. Using a plastic bag filled with ice cubes
- B. Adding ice cubes to the food
- C. Placing the food in a shallow dish the refrigerator
- D. Placing the food in a shallow dish in the freezer

Answer: A

Using a plastic bag filled with ice cubes is not an acceptable method for cooling food in a restaurant. If the plastic was to tear while cooling the food, this would introduce a physical hazard to the food, forcing you to throw the food away.

Question: 226

Which of the following best protects against cross contamination?

- A. Time and temperature controls
- B. Using separate cutting boards for raw and cooked foods
- C. A sound pest management system
- D. All of the above

Answer: B

Using a separate cutting board for raw and cooked meats best protects against cross contamination when compared to other items listed above. While time, temperature, and pest control are important, they are less effective to prevent cross contamination than using separate cutting boards for raw and cooked foods.

Question: 227

What is the minimum temperature at which duck and goose should be cooked internally?

- A. 170 °F
- B. 165 °F
- C. 155 °F
- D. 145 °F

Answer: B

Duck and goose should be cooked to an internal temperature of 165 °F. This ensures that all food pathogens associated with duck and goose is completely killed during the cooking process.

Question: 228

Which of the following is an example of a physical contaminant?

- A. Chicken bones
- B. Cleaning chemicals
- C. Pesticides
- D. Sneezing

Answer: A

Chicken bones are an example of a physical contaminant. To reduce the incidence of this physical hazard from affecting your food, make sure to thoroughly clean the chicken when cutting for use.

Question: 229

What is the minimum temperature at which raw pork should be cooked internally?

- A. 165°F
- B. 160°F
- C. 155°F
- D. 145°F

Answer: D

Raw pork should be cooked to an internal temperature of at least 145°F to assure that all pathogens associated with pork are completely killed. The FDA previously recommended the minimum temperature to be 160°F, but lowered it in 2011.

Question: 230

What is the minimum temperature at which bird stuffing should be cooked internally?

- A. 180 °F
- B. 165 °F
- C. 160 °F
- D. 145 °F

Answer: B

Bird stuffing should be cooked to an internal temperature of 165 °F or higher. If you plan on using the stuffing on a day other than the day you have prepared the recipe, you should make sure to cool the stuffing as quickly as possible.

Question: 231

What is the minimum temperature at which fried eggs should be cooked internally?

- A. 165 °F
- B. 145 °F
- C. 160 °F
- D. Until yolks and whites are firm

Answer: D

The minimum temperature at which fried eggs should be cooked is until the yolks and whites of the egg are firm. This technicality does not require a temperature reading since the food is served very quickly and it is difficult to obtain an

accurate temperature reading with fried eggs. For this reason, federal guidelines recommend that you cook the egg until the yolk and whites are firm.

Question: 232

The greatest threat of Salmonella contamination can be traced to which of the following foods:

- A. Eggs
- B. Turkey meat
- C. Chicken wings
- D. All of the above

Answer: D

All of the above listed foods are potential sources of salmonella poisoning. Since all of the foods are poultry derived, it is fair to expect that they are potential sources of salmonella poisoning.



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