

Instructions for Using the Diagnostic Test Prior to Classroom Instruction

Teaching the entire content of *ServSafe Manager Book 6th Edition updated with the 2013 FDA Food Code* in an eight-hour session can be challenging. Having learners who are better prepared before classroom instruction begins leads to a more efficient classroom experience for everyone.

One of the best ways you can prepare learners for classroom instruction is to have them read *ServSafe Manager Book* before coming to class. Asking learners to complete the diagnostic test will also prepare them for instruction and help you focus on the areas that require additional attention in the classroom.

Three weeks before class, you should send all learners a packet of information that contains the following:

- *ServSafe Manager Book 6th Edition updated with the 2013 FDA Food Code*
- 80-question diagnostic test and answer key
- Date(s) of the class
- Time the class begins and ends
- Location (with directions)
- What to bring with them (e.g., pencils, a notebook, etc.)
- What to expect during training and the examination

A sample cover letter is provided in a separate file.

The diagnostic test comes with a complete answer key. The answer key notes areas of weakness and directs learners to the appropriate sections of *ServSafe Manager Book 6th Edition updated with the 2013 FDA Food Code* for further study prior to class. Additionally, you as an instructor can use the results of the diagnostic test to note which areas of content will require extra attention in the class. Ask learners to send their completed answer keys to you prior to class. Use the test results to fine-tune the material you plan to deliver in class. You may want to dedicate extra time to subject areas that your learners found difficult.

Practice Tests and Answer Keys

Diagnostic Test



Name _____ Date _____

Circle the best answer to each question below. Be sure to answer all 80 questions.

- ① **Which food item has been associated with *Salmonella Typhi*?**
 - A Beverages
 - B Produce
 - C Shellfish from contaminated water
 - D Undercooked ground beef

- ② **What symptom requires a food handler to be excluded from the operation?**
 - A Sore throat
 - B Jaundice
 - C Coughing
 - D Stomach cramps

- ③ **Which is an example of physical contamination?**
 - A Sneezing on food
 - B Touching dirty food-contact surfaces
 - C Bones in fish
 - D Cooking tomato sauce in a copper pan

- ④ **What practice is useful for preventing Norovirus from causing foodborne illness?**
 - A Cooking food to minimum internal temperature
 - B Correct handwashing
 - C Cooling food rapidly
 - D Encouraging staff to get flu shots

- ⑤ **What condition promotes the growth of bacteria?**
 - A High acidity
 - B Low levels of moisture
 - C Food held between 70°F and 125°F (21°C and 52°C)
 - D Food with a pH that is highly alkaline

- ⑥ **Parasites are commonly associated with what food?**
 - A Mushrooms
 - B Wild game
 - C Whole wheat
 - D Dairy products

⑦ **What practice should be used to prevent seafood toxins from causing a foodborne illness?**

- A Cooking food to correct internal temperatures
- B Handwashing throughout the day
- C Purchasing food from approved, reputable suppliers
- D Microwaving fish to be served raw for 15 seconds

⑧ **How should chemicals be stored?**

- A Above food
- B Away from prep areas
- C In food-storage areas
- D With kitchenware

⑨ **What does the L stand for in the FDA's ALERT tool?**

- A Listen
- B Leave
- C Limit
- D Look

⑩ **What practice can help prevent allergic reactions?**

- A Cooking different food types in the same oil
- B Identifying ingredients for customers
- C Using parchment paper when baking cookies
- D Providing home delivery service

⑪ **What symptom can indicate a customer is having an allergic reaction?**

- A Wheezing or shortness of breath
- B Left arm pain
- C Appetite loss
- D Coughing blood

⑫ **Where should a food handler wash his or her hands after prepping food?**

- A Three-compartment sink
- B Utility sink
- C Designated sink for handwashing
- D Food-prep sink

⑬ **When should a food handler with a sore throat and fever be excluded from the operation?**

- A When the customers served are primarily a high-risk population
- B When the food handler's fever is over 100°F (38°C)
- C After the food handler has a sore throat that has lasted for more than 5 days
- D Before the regulatory authority is notified

14 **A food handler comes to work with diarrhea. What should the manager tell the food handler to do?**

- A Do not work with food
- B Go home
- C Clean the restroom after each use
- D Only bus tables

15 **What should a food handler do to make gloves easier to put on?**

- A Sprinkle flour in the gloves
- B Blow into gloves
- C Select the correct size gloves
- D Roll the gloves up

16 **When can a food handler diagnosed with jaundice return to work?**

- A After 1 week
- B When his or her skin returns to a natural color
- C Seven days after the last symptom is observed
- D When approved by the regulatory authority

17 **Which item is a potential physical contaminant?**

- A Sanitizer
- B Jewelry
- C Sweat
- D Hand sanitizer

18 **What is the purpose of hand antiseptic?**

- A Eliminate the need for handwashing
- B Increase the use of sanitizing solutions
- C Lower the number of pathogens on the skin
- D Eliminate the need for use of gloves

19 **Single-use gloves are not required when**

- A the food handler has a latex sensitivity.
- B cleaning stationary equipment.
- C washing produce.
- D handling cooked food.

20 **What should food handlers do after leaving and returning to the prep area?**

- A Put on gloves
- B Remove their aprons
- C Wash hands
- D Apply hand antiseptic

21 **What type of eggs must be used when preparing raw or undercooked dishes for high-risk populations?**

- A Pasteurized
- B Pooled
- C Hard-boiled
- D Shelled

22 **What causes preschool-age children to be at risk for foodborne illness?**

- A Their immune systems are not strong.
- B They have not received all of their immunizations.
- C They only eat ready-to-eat food.
- D They have hidden allergies.

23 **Which organization includes inspecting food as one of its primary responsibilities?**

- A U.S. Public Health Service
- B Centers for Disease Control
- C U.S. Department of Agriculture
- D Occupational Safety and Health Administration

24 **What should a server do after clearing a table?**

- A Apply hand antiseptic
- B Wash hands
- C Put disposable gloves back on
- D Rinse hands in warm water

25 **What strategy can prevent cross-contamination?**

- A Buy food that does not require prepping
- B Prep food on both sides of a cutting board
- C Prep raw food and ready-to-eat food at the same time
- D Avoid time-temperature abuse

26 **What temperatures do infrared thermometers measure?**

- A Internal food
- B Air
- C Surface
- D Oven

27 **When can glass thermometers be used?**

- A When candy is being made
- B When checking liquids
- C When enclosed in a shatterproof casing
- D When hanging in a cooler

28 **Why should food temperatures be taken in 2 different locations?**

- A To ensure the thermometer is calibrated correctly
- B It is required by the manufacturer
- C To ensure the thermometer is accurate to +/-2°F or +/-1°C
- D Temperature may vary in the food

29 **A food handler is prepping a seafood dish on April 4, using shrimp and scallops. The shrimp has a use-by date of April 8, and the scallops have a use-by date of April 10. What is the use-by date for the seafood dish?**

- A April 4
- B April 8
- C April 10
- D April 12

30 **What information must be included on the label of food packaged on-site for retail sale?**

- A Pack date
- B List of ingredients
- C Storage guidelines
- D Serving size

31 **How should an item that has been recalled by its manufacturer be stored in an operation?**

- A Together with food that will be served
- B Separately from food that will be served
- C In vacuum-packed bags
- D In self-draining containers

32 **A food handler has just finished storing a dry food delivery. Which step was done correctly?**

- A Stored food away from the wall
- B Stored food 4 inches off the floor
- C Stored food underneath a stairwell
- D Stored food in an empty chemical container

33 **Which item should be rejected?**

- A Bags of organic cookies in torn packaging
- B Bottled milk at 41°F (5°C)
- C Shell eggs at an air temperature of 45°F (7°C)
- D Live oysters at 50°F (10°C)

34 **Ready-to-eat TCS food prepped in-house must be date marked if it is held for more than how many hours?**

- A 12 hours
- B 24 hours
- C 48 hours
- D 72 hours

35. **A local nursing home has a yearly barbecue for its residents. Which food item should not be served?**
- A Deviled eggs
 - B Potato salad
 - C Raw carrots
 - D Rare hamburgers
36. **When transporting food off-site, how should information such as a use-by date and time be communicated to the off-site staff?**
- A Telephone
 - B Text or email message
 - C Labels on food
 - D Verbal instructions
37. **What is the minimum internal cooking temperature for a veal chop?**
- A 135°F (57°C)
 - B 145°F (63°C)
 - C 155°F (68°C)
 - D 165°F (74°C)
38. **How many hours can cold food be held without refrigeration before it must be sold, served, or thrown out?**
- A 2 hours
 - B 4 hours
 - C 6 hours
 - D 8 hours
39. **Lasagna was removed from hot holding for service at 11:00 am. By what time must it be served or thrown out?**
- A 12:00 p.m.
 - B 2:00 p.m.
 - C 3:00 p.m.
 - D 4:00 p.m.
40. **What should be done with preset, unwrapped utensils that appear to be unused after guests have left the table?**
- A Wrap the utensils with a clean napkin
 - B Leave the utensils for the next guest
 - C Clean and sanitize the utensils
 - D Wipe off the utensils and reuse
41. **What rule for serving bread should food handlers practice?**
- A Do not re-serve uneaten bread
 - B Reheat uneaten bread before serving to other customers
 - C Recycle unused, uncovered butter for use in other food items
 - D Clean and sanitize bread baskets between each customer

- 42 In a self-service area, bulk unpackaged food does not need a label if the product
- A makes a claim about health or nutrient content.
 - B does not make a claim about health or nutrient content.
 - C has been prepared at an unregulated processing plant.
 - D has been prepared at a vendor's processing plant.
- 43 The temperature of duck breast is checked during cooking. According to the operation's policy, the duck breast must be cooked for 16 minutes to allow the internal temperature to reach 165°F (74°C). What HACCP principle is addressed by cooking the duck breast to 165°F (74°C)?
- A Hazard Analysis
 - B Verification
 - C Monitoring
 - D Critical limit
- 44 What must a food handler with an infected hand wound do to work safely with food?
- A Cover the wound with an impermeable cover and wear a single-use glove
 - B Avoid working with raw food until the wound is completely dry
 - C Place a bandage on the wound
 - D Apply hand sanitizer to the wound
- 45 Which of these food processes does not require a variance from a regulatory authority?
- A Smoking food as a method to preserve it
 - B Buying bean sprouts from a reputable supplier
 - C Curing food
 - D Pasteurizing juice on-site
- 46 What is a cross-connection?
- A Backflow of clean water into dirty water
 - B Physical link between safe water and dirty water
 - C Water transport vehicle
 - D Approved public water main
- 47 What information must be posted on a dishwasher?
- A Manufacturer phone number
 - B Correct settings
 - C Recommended sanitizing amounts
 - D Schedule for cleaning
- 48 What scenario can lead to pest infestation?
- A Storing recyclables in paper bags
 - B Cleaning up spills around garbage containers
 - C Rotating products using the FIFO method
 - D Installing air curtains above doors

49 **What is the first step in developing a HACCP plan?**

- A Identify corrective actions
- B Conduct a hazard analysis
- C Establish monitoring procedures
- D Determine critical control points

50 **What factors influence the effectiveness of a chemical sanitizer?**

- A Concentration, temperature, contact time, pH, and water hardness
- B Concentration, absorbency, moisture, alkalinity, salinity
- C Concentration, protein, acidity, air temperature, strength
- D Concentration, water activity, reactivity, pressure, density

51 **What is the first step of cleaning and sanitizing stationary equipment?**

- A Take off removable parts
- B Unplug the unit
- C Spray the surface with cleanser
- D Wash the equipment surface using hot water

52 **What temperature should the water be for manual dishwashing?**

- A Must be at least 70°F (21°C)
- B Must be at least 90°F (32°C)
- C Must be at least 100°F (37°C)
- D Must be at least 110°F (43°C)

53 **What organization requires a Material Safety Data Sheet (MSDS) to be included with hazardous chemicals?**

- A Environmental Protection Agency
- B Occupational Safety and Health Administration
- C People for the Ethical Treatment of Animals
- D National Restaurant Association

54 **What must staff members do when transferring chemicals to a new container?**

- A Label the container
- B Complete an MSDS request
- C Log the transfer in the MSDS
- D Store the chemical in a locked cabinet

55 **What temperature must a high-temperature dishwasher's final sanitizing rinse be?**

- A At least 150°F (65°C)
- B At least 160°F (71°C)
- C At least 170°F (76°C)
- D At least 180°F (82°C)

- 56 **What must food handlers do when handling ready-to-eat food?**
- A Wear single-use gloves
 - B Sanitize their hands
 - C Wear an apron
 - D Use bare hands
- 57 **Why are people who take certain medications at risk for foodborne illness?**
- A Their immune systems are compromised
 - B They have not built up strong immune systems
 - C They only eat TCS food
 - D They have hidden allergies
- 58 **What should be done with a package of flour that is received with signs of dampness on the bag?**
- A Reject the flour and return it to the supplier
 - B Accept the flour and place in dry storage
 - C Dry the bag thoroughly before use
 - D Store the bag in a cooler at 41°F (5°C) or lower
- 59 **Which responsibility is included in the Food and Drug Administration's role?**
- A Inspecting meat, poultry, and eggs
 - B Issuing licenses and permits
 - C Regulating food transported across state lines
 - D Approving HACCP plans
- 60 **What is the minimum internal temperature hot food must be held at to prevent pathogens from growing?**
- A 115°F (46°C)
 - B 125°F (51°C)
 - C 135°F (57°C)
 - D 145°F (62°C)
- 61 **What should staff do when receiving a delivery of food and supplies?**
- A Inspect non-food items first
 - B Store it immediately and inspect it later
 - C Visually inspect all food items
 - D Stack the delivery neatly and inspect it within 12 hours
- 62 **How should staff make sure the chemical sanitizer being used on a food-prep surface is at the correct strength?**
- A Rinse it from the surface and then apply it a second time
 - B Test the surface first to confirm that there are no pathogens
 - C Use a test kit to check the sanitizer's concentration when mixing it
 - D Heat it to the temperature recommended by the manufacturer

- 63 **A tuna salad is removed from the cooler at 9:00 a.m. and put out for a buffet at 11:00 a.m. By what time must the tuna salad be served or thrown out?**
- A 12:00 p.m.
 - B 2:00 p.m.
 - C 3:00 p.m.
 - D 4:00 p.m.
- 64 **When can raw, unpackaged meat be offered for self-service?**
- A At organic food stands
 - B At Mongolian barbeques
 - C When the meat is high quality
 - D When the meat is frozen
- 65 **What rule for serving condiments should be practiced?**
- A Serve condiments in original containers
 - B Serve condiments in antimicrobial containers
 - C Combine bowls of leftover condiments with fresh ones
 - D Serve bottle condiments that remain open between uses
- 66 **Bulk unpackaged food in self-service areas must be labeled when**
- A the food is prepared on the premises.
 - B the manufacturer claims the food is healthy.
 - C the food is prepared at another unit of the same chain.
 - D the food supports pathogen growth.
- 67 **The temperature of clam chowder is checked during holding. According to the operation's policy, the chowder must be thrown out. What HACCP principle is being practiced by throwing out the soup?**
- A Hazard analysis
 - B Verification
 - C Monitoring
 - D Corrective action
- 68 **Which process requires a variance from the regulatory authority?**
- A Smoking food to enhance flavor
 - B Serving wild game
 - C Serving imported cheese
 - D Sprouting seeds or beans

- 69 **What information must be included on the label of a container of ready-to-eat TCS food prepped on-site for retail sale?**
- A Quality of the food
 - B Potential allergens
 - C Reheating instructions
 - D Storage requirements
- 70 **What should be done with food that has been handled by a food handler who has been restricted or excluded from the operation due to illness?**
- A Heat the food to destroy pathogens
 - B Throw it out
 - C Recondition the food
 - D Make sure food has not been time-temperature abused
- 71 **What should a food handler do with food after it is thawed in the microwave?**
- A Cook it using conventional cooking equipment
 - B Cover the food to prevent it from drying out
 - C Check the temperature in at least 2 places
 - D Let the food stand for 2 minutes before cooking
- 72 **What must an operation do before packaging fresh juice on-site for later sale?**
- A Obtain a variance
 - B Freeze the juice
 - C Hold produce at 41°F (5°C) or lower
 - D Contact OSHA
- 73 **What temperature must stuffed lobster be cooked to?**
- A 135°F (57°C) for 4 minutes
 - B 145°F (63°C) for 4 minutes
 - C 155°F (68°C) for 15 seconds
 - D 165°F (74°C) for 15 seconds
- 74 **What temperature must cooked vegetables reach to be safely hot-held for service?**
- A 135°F (57°C)
 - B 145°F (63°C)
 - C 155°F (68°C)
 - D 165°F (74°C)

- 75 **Nursing home cafeteria staff are creating new menu items for a breakfast for residents and their family members. What item is not safe to serve?**
- A Pancakes
 - B Soft boiled eggs
 - C Corned beef hash
 - D Mayonnaise
- 76 **When must a food handler change gloves?**
- A After 1 hour of constant use
 - B As soon as they become dirty or torn
 - C At the end of the shift
 - D Every 6 hours
- 77 **A food handler has cooled a container of chili to 70°F (21°C) in 1 hour. How much time is left to cool the chili to 41°F (5°C)?**
- A 2 hours
 - B 3 hours
 - C 4 hours
 - D 5 hours
- 78 **What should a server do when taking a food order from customers who have concerns about food allergies?**
- A Describe each menu item to customers who ask, including any “secret” ingredients
 - B Explain the symptoms of an allergic reaction to customers before they order
 - C When customers arrive, tell them the food may cause allergic reactions
 - D Tell customers with food allergies they will not be able to receive service
- 79 **What is the minimum internal cooking temperature for chicken breast?**
- A 135°F (57°C) for 4 minutes
 - B 145°F (63°C) for 4 minutes
 - C 155°F (68°C) for 15 seconds
 - D 165°F (74°C) for 15 seconds
- 80 **What thermometer is best suited to checking a dishwashing machine’s final rinse temperature?**
- A Time-temperature indicator
 - B Infrared thermometer
 - C Maximum registering thermometer
 - D Immersion probe

Practice Tests and Answer Keys

Diagnostic Test Answer Key



Name _____ Date _____

For every question you miss, fill in the box in the “Mark if incorrect” column. The information to the right of this box will tell you where to turn in your book for additional information on the questions you missed.

Question	Answer	Mark if incorrect	Heading	Manager Book page number
①	A	<input type="checkbox"/>	Major Bacteria That Cause Foodborne Illness	2.5
②	B	<input type="checkbox"/>	Handling Staff Illnesses	3.13
③	C	<input type="checkbox"/>	Physical Contaminants	2.10
④	B	<input type="checkbox"/>	Major Viruses That Cause Foodborne Illness	2.7
⑤	C	<input type="checkbox"/>	What Bacteria Need to Grow	2.4
⑥	B	<input type="checkbox"/>	Parasites	2.7
⑦	C	<input type="checkbox"/>	Biological Toxins	2.8
⑧	B	<input type="checkbox"/>	Chemical Contaminants	2.9
⑨	D	<input type="checkbox"/>	Deliberate Contamination of Food	2.13
⑩	B	<input type="checkbox"/>	Preventing Allergic Reactions	2.18
⑪	A	<input type="checkbox"/>	Allergy Symptoms	2.17
⑫	C	<input type="checkbox"/>	Where to Wash Hands	3.5
⑬	A	<input type="checkbox"/>	Handling Staff Illnesses	3.13
⑭	B	<input type="checkbox"/>	Handling Staff Illnesses	3.13
⑮	C	<input type="checkbox"/>	How to Use Gloves	3.9
⑯	D	<input type="checkbox"/>	Handling Staff Illnesses	3.13
⑰	B	<input type="checkbox"/>	Work Attire Guidelines	3.11
⑱	C	<input type="checkbox"/>	Hand Antiseptics	3.6
⑲	C	<input type="checkbox"/>	Single-Use Gloves	3.8
⑳	C	<input type="checkbox"/>	When to Wash Hands	3.6
㉑	A	<input type="checkbox"/>	Eggs and Egg Mixtures	6.5
㉒	A	<input type="checkbox"/>	Populations at Risk for Foodborne Illness	1.7
㉓	C	<input type="checkbox"/>	Government Agencies Responsible for the Prevention of Foodborne Illness	1.9
㉔	B	<input type="checkbox"/>	When to Wash Hands	3.6
㉕	A	<input type="checkbox"/>	Cross-Contamination	4.3

Question	Answer	Mark if incorrect	Heading	Manager Book page number
26	C	<input type="checkbox"/>	Infrared (Laser) Thermometers	4.8
27	C	<input type="checkbox"/>	General Thermometer Guidelines	4.9
28	D	<input type="checkbox"/>	General Thermometer Guidelines	4.9
29	B	<input type="checkbox"/>	Date Marking	5.9
30	B	<input type="checkbox"/>	Labeling	5.8
31	B	<input type="checkbox"/>	Recalls	5.4
32	A	<input type="checkbox"/>	Preventing Cross-Contamination	5.10
33	A	<input type="checkbox"/>	Packaging	5.5
34	B	<input type="checkbox"/>	Date Marking	5.9
35	D	<input type="checkbox"/>	Operations that Mainly Serve High-Risk Populations	6.12
36	C	<input type="checkbox"/>	Off-Site Service	7.9
37	B	<input type="checkbox"/>	Cooking Requirements for Specific Types of Food	6.10
38	C	<input type="checkbox"/>	Holding Food without Temperature Control	7.3
39	C	<input type="checkbox"/>	Holding Food without Temperature Control	7.4
40	C	<input type="checkbox"/>	Preset Tableware	7.7
41	A	<input type="checkbox"/>	Re-serving Food	7.7
42	B	<input type="checkbox"/>	Labeling Bulk Food	7.9
43	D	<input type="checkbox"/>	Principle 3: Establish Critical Limits	8.6
44	A	<input type="checkbox"/>	Infected Cuts or Wounds	3.7
45	B	<input type="checkbox"/>	Special Processing Methods and HACCP	8.10
46	B	<input type="checkbox"/>	Water and Plumbing	9.5
47	B	<input type="checkbox"/>	Dishwashing Machines	9.3
48	A	<input type="checkbox"/>	Pest Prevention	9.11
49	B	<input type="checkbox"/>	Principle 1: Conduct a Hazard Analysis	8.5
50	A	<input type="checkbox"/>	Sanitizer Effectiveness	10.3
51	B	<input type="checkbox"/>	Cleaning and Sanitizing Stationary Equipment	10.5
52	D	<input type="checkbox"/>	Manual Dishwashing	10.8
53	B	<input type="checkbox"/>	Using Foodservice Chemicals	10.14
54	A	<input type="checkbox"/>	Using Foodservice Chemicals	10.14
55	D	<input type="checkbox"/>	Machine Dishwashing	10.7

Question	Answer	Mark if incorrect	Heading	Manager Book page number
56	A	<input type="checkbox"/>	Single-Use Gloves	3.8
57	A	<input type="checkbox"/>	Populations at Risk for Foodborne Illness	1.7
58	A	<input type="checkbox"/>	Packaging	5.6
59	C	<input type="checkbox"/>	The Role of the FDA	1.9
60	C	<input type="checkbox"/>	Holding Food	7.2
61	C	<input type="checkbox"/>	Receiving and Inspecting	5.3
62	C	<input type="checkbox"/>	Sanitizer Effectiveness	10.3
63	C	<input type="checkbox"/>	Cold Food	7.3
64	B	<input type="checkbox"/>	Self Service Areas	7.8
65	A	<input type="checkbox"/>	Re-serving Food	7.7
66	B	<input type="checkbox"/>	Labeling Bulk Food	7.9
67	D	<input type="checkbox"/>	Principle Five: Identify Corrective Actions	8.7
68	D	<input type="checkbox"/>	Specialized Processing Methods and HACCP	8.10
69	B	<input type="checkbox"/>	Labeling	5.8
70	B	<input type="checkbox"/>	General Preparation Practices	6.3
71	A	<input type="checkbox"/>	Thawing	6.3
72	A	<input type="checkbox"/>	Preparation Practices That Have Special Requirements	6.6
73	D	<input type="checkbox"/>	Cooking Requirements for Specific Types of Food	6.10
74	A	<input type="checkbox"/>	Cooking Requirements for Specific Types of Food	6.10
75	B	<input type="checkbox"/>	Operations That Mainly Serve High-Risk Populations	6.12
76	B	<input type="checkbox"/>	When to Change Gloves	3.9
77	D	<input type="checkbox"/>	Temperature Requirements for Cooling Food	6.15
78	A	<input type="checkbox"/>	Preventing Allergic Reactions	2.18
79	D	<input type="checkbox"/>	Cooking Requirements for Specific Types of Food	6.10
80	C	<input type="checkbox"/>	Machine Dishwashing	10.8

Mark the question numbers you missed.

If you missed	Then review
22 23 57 59	Chapter 1 Providing Safe Food
1 3 4 5 6 7 8 9 10 11 17 78	Chapter 2 Forms of Contamination
2 12 13 14 15 16 18 19 20 24 44 76	Chapter 3 The Safe Food Handler
25 26 27 28	Chapter 4 The Flow of Food: An Introduction
29 30 31 32 33 34 58 61 69	Chapter 5 The Flow of Food: Purchasing, Receiving, and Storage
21 35 37 70 71 72 73 74 75 77 79	Chapter 6 The Flow of Food: Preparation
36 38 39 40 41 42 56 60 63 64 65 66	Chapter 7 The Flow of Food: Service
43 45 49 67 68	Chapter 8 Food Safety Management Systems
46 47 48	Chapter 9 Sanitary Facilities and Pest Management
50 51 52 53 54 55 62 80	Chapter 10 Cleaning and Sanitizing