

# **Service Industry**

## **CA-Food-Safety-Manager**

### **CA Food Safety Manager Certification Exam**

**Questions And Answers PDF Format:**

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*Version* = Product



# Latest Version: 6.0

## Question: 1

What must a permit holder do in response to a health hazard?

- A. Inform the health department.
- B. Inform FDA.
- C. Inform OSHA.
- D. Inform CDC.

**Answer: A**

Explanation:

When a permit holder encounters a health hazard within their establishment, it is crucial to take immediate and appropriate action to mitigate any potential risk to public health. The primary responsibility of the permit holder is to inform the local health department about the hazard. This is essential because health departments are equipped with the expertise and authority to assess and manage public health risks effectively. They can provide guidance on the necessary steps to address the hazard and prevent harm to both employees and the general public.

Health hazards can include a variety of issues, such as outbreaks of foodborne illnesses, contamination of food supplies, unsafe water sources, or the presence of hazardous materials. When reporting these hazards, it is important for the permit holder to provide detailed information to the health department, including the nature of the hazard, how it was discovered, and any actions already taken in response. In addition to notifying the health department, the permit holder may be required to take immediate action to prevent further exposure. This could include temporarily ceasing operations to avoid exacerbating the issue. For example, if the hazard is related to food contamination, the establishment might need to stop food production and sales until the issue is resolved and deemed safe by health authorities.

While the primary agency to be informed is the health department, depending on the nature of the health hazard, other agencies like the Food and Drug Administration (FDA), the Occupational Safety and Health Administration (OSHA), or the Centers for Disease Control and Prevention (CDC) might also need to be notified. Each of these agencies has a specific role and expertise in handling different types of health hazards. For instance, the FDA deals with food and drug safety, OSHA handles issues related to workplace health and safety, and the CDC is involved in the control and prevention of disease.

It is important for permit holders to be aware of the legal and safety protocols associated with managing health hazards. This includes understanding which situations warrant a shutdown of operations and knowing which health and safety agencies to contact. Effective communication and prompt action are critical in preventing the escalation of health hazards and ensuring public safety.

## Question: 2

According to the National Restaurant Association, the typical person (age 8 and older) consumes an average of how many meals away from home per week?

- A. 5.8
- B. 7.2
- C. 8.8
- D. 9.0

**Answer: A**

Explanation:

According to the National Restaurant Association, the typical person aged 8 and older consumes an average of 5.8 meals away from home each week. This statistic highlights a significant portion of dietary intake that occurs outside the home environment, encompassing meals consumed at restaurants, cafes, school cafeterias, workplace eateries, and various food outlets.

This trend of consuming meals away from home can be attributed to several factors, including busy lifestyles, increased work and school commitments, social engagements, and a growing culture of dining out for convenience and leisure. Additionally, the availability of a diverse range of dining options makes eating out a more appealing choice for many individuals and families.

The frequency of eating out also underscores the importance of the role that restaurants and food service establishments play in public health and nutrition. As people depend more on meals that are prepared outside of their homes, the nutritional quality, portion sizes, and overall healthiness of these meals can significantly impact dietary habits and health outcomes.

Given this context, the food service industry faces a crucial responsibility to meet consumer expectations and preferences. Ensuring customer satisfaction involves not only providing enjoyable and diverse food options but also addressing health-conscious trends and dietary needs. Restaurants and eateries must balance taste, convenience, affordability, and nutritional value to attract and retain customers.

Ultimately, understanding these dining trends helps the food service industry to strategize better and adapt to changing consumer patterns. For the public, it highlights the need for mindful eating choices when dining out. This statistic serves as a reminder of how integral these meals are to our overall eating habits and the importance of making informed food choices outside the home.

### Question: 3

Listeria monocytogenes can be found in all of the following foods except:

- A. raw meats and poultry
- B. apple cider
- C. dairy products
- D. raw vegetables

**Answer: B**

Explanation:

Listeria monocytogenes is a type of bacteria known for causing listeriosis, a serious infection. It is commonly found in various foods and can survive in conditions where other pathogens might not, such

as in salty environments and at refrigerator temperatures. This makes it a particularly resilient and concerning foodborne pathogen.

Some common foods known to harbor *Listeria monocytogenes* include raw meats and poultry, which can get contaminated during processing. Dairy products, especially those made from unpasteurized milk, can also be a source of this bacterium. Cooked luncheon meats and hot dogs can become contaminated after cooking but before packaging, during handling processes where the environment or equipment may harbor the bacteria.

Additionally, raw vegetables can be contaminated from soil containing *Listeria* or from manure used as fertilizer. Seafood, particularly smoked seafood, can be contaminated due to handling after the smoking process which may reintroduce the bacteria. Protein-based salads, such as chicken, tuna, egg, or seafood salads, are also at risk because they often contain a mix of cooked ingredients that may be contaminated during preparation or handling.

Interestingly, apple cider is not typically associated with *Listeria* contamination. This is primarily because *Listeria monocytogenes* is less likely to be present in acidic environments created by fruits like apples. The acidic nature of apple cider creates an inhospitable environment for the survival and growth of *Listeria*, making it an exception among common food items where *Listeria* is usually found. Hence, compared to the other listed items like raw meats and dairy products, apple cider does not support the growth of *Listeria monocytogenes* effectively.

### Question: 4

In addition to setting up agencies to regulate the production, manufacturing, sale, and transportation of food products, the federal government also does all of the following except:

- A. sets standards for food grading
- B. inspecting quality of food
- C. no inspection of food labeling
- D. inspection of food labeling

**Answer: C**

Explanation:

The prompt lists several functions that the federal government performs in relation to food safety and regulation. It is asking which of these is not a function performed by the federal government.

The correct answer to the question is "no inspection of food labeling." This is because, contrary to the option given, the federal government does indeed inspect food labeling. Various federal agencies are tasked with ensuring that food products sold to consumers are properly labeled. For instance, the Food and Drug Administration (FDA) regulates the labeling of most food products, and the United States Department of Agriculture (USDA) oversees the labeling of meat, poultry, and certain egg products. These agencies ensure that labels are accurate and provide the necessary information to consumers, including ingredients, nutrition information, and allergens.

The other listed functions are accurate descriptions of federal activities: 1. **\*\*Sets standards for food grading\*\***: The federal government, through agencies like the USDA, sets standards for how certain foods are graded. This grading can relate to quality, size, and other characteristics important to both consumers and producers. 2. **\*\*Inspecting quality of food\*\***: Federal agencies, including the USDA and FDA, are involved in inspecting food products to ensure they meet safety and quality standards. These inspections help prevent contaminated or substandard products from reaching the market.

In contrast to federal regulations, state, local, and tribal governments also play significant roles in food safety, primarily through the enforcement of local health codes and regulations, issuing permits, and conducting food inspections at the local level. These entities ensure that food establishments adhere to safety standards that protect public health within their jurisdictions.

Therefore, the statement about the federal government not inspecting food labeling is incorrect as the federal government does engage in such inspections to protect consumer interests and health.

### Question: 5

Hand washing is considered what when handling different types of food

- A. Critical.
- B. Not necessary.
- C. Only important if you handle raw meat.
- D. Only important if you are slicing food items.

**Answer: A**

Explanation:

Hand washing is considered critical when handling different types of food. This fundamental hygiene practice is essential in preventing the spread of foodborne illnesses and ensuring food safety. Whether in a professional kitchen or at home, maintaining clean hands while managing food can significantly influence health outcomes.

When you handle various food items, particularly raw meat or fresh fruits that might release juices, there is a risk of cross-contamination. These juices can carry pathogens such as bacteria and viruses, which are potentially harmful. For instance, raw meat often contains bacteria like Salmonella or E. coli, which can be transferred to other foods, surfaces, or utensils if proper hand washing is not performed. After handling items like raw meat, it is not just other proteins that are at risk. Even seemingly safe foods like crackers or vegetables can become contaminated. This scenario isn't limited only to handling meat; any food handling operation, including slicing fruits or vegetables, can become a conduit for spreading contaminants if hands are not washed between tasks.

The simple act of washing hands with soap and water can dramatically reduce the presence of harmful agents. Effective hand washing involves scrubbing hands for at least 20 seconds, ensuring all surfaces are cleaned, including the back of the hands, between the fingers, and under the nails. It is a practice that should be repeated frequently, especially when switching between handling different types of food. In conclusion, hand washing is not just important; it is critical in the context of food handling. It is a universally recommended precaution that serves as the first line of defense against foodborne disease, helping to keep both the preparers and consumers of food safe from illness. This practice is essential regardless of whether the food being handled is raw meat, vegetables, fruits, or any other type.

### Question: 6

Cockroaches do all of the following except:

- A. they carry bacteria on their hairy legs and body
- B. they commonly hide in cracks and crevices under and behind equipment and facilities

- C. they do not hide in cracks and crevices under and behind equipment and facilities
- D. they carry bacteria in their intestinal tract

**Answer: B**

Explanation:

The question seeks to identify which statement about cockroaches is false. Here are the statements provided for analysis: 1. Cockroaches carry bacteria on their hairy legs and body. 2. They do not hide in cracks and crevices under and behind equipment and facilities. 3. They carry bacteria in their intestinal tract.

To answer this question, we need to evaluate the accuracy of each statement based on known behaviors and characteristics of cockroaches:

Firstly, cockroaches are known carriers of bacteria. They can pick up germs on the spines of their legs and bodies as they crawl through decaying matter or sewage. These bacteria can then be transferred to food or surfaces that humans may touch or ingest. Thus, the statement that cockroaches carry bacteria on their hairy legs and body is true.

Secondly, one of the primary behavioral traits of cockroaches is their tendency to hide in dark, moist, and secluded areas. This includes hiding in cracks and crevices under and behind equipment and facilities, especially in kitchen environments where they have access to food and water. This hiding behavior is a survival mechanism that helps them avoid predators and human attempts to eliminate them. Therefore, the statement that they do not hide in cracks and crevices is false.

Lastly, cockroaches also carry bacteria internally. The bacteria can reside in their digestive tracts, which can be spread through their droppings. This is another method by which cockroaches can contaminate surfaces and food items. Therefore, the statement that they carry bacteria in their intestinal tract is true.

In conclusion, the false statement among the options provided is: "They do not hide in cracks and crevices under and behind equipment and facilities." This statement is incorrect as hiding in such locations is a well-documented and common behavior of cockroaches.

### Question: 7

When interpreting results of a food hazard analysis, you should look at the facility design and consider all of the following except:

- A. does the facility provide an adequate separation of raw materials from ready-to-eat foods?
- B. is negative pressure maintained during product packaging
- C. what is the traffic pattern of people?
- D. is moving equipment a source of contamination?

**Answer: B**

Explanation:

When interpreting the results of a food hazard analysis, it's crucial to assess various elements of the facility design to ensure food safety. One key aspect to consider is whether the layout of the facility adequately separates raw materials from ready-to-eat foods. This separation is vital to prevent cross-

contamination, as raw materials often harbor pathogens that could easily transfer to products that are consumed without further cooking.

Another important factor to evaluate is whether positive air pressure is maintained in areas where products are packaged. Positive air pressure helps to prevent the ingress of contaminated air from the outside or other areas of the facility, thereby reducing the risk of contaminating the food products during the packaging process. It's essential for maintaining a clean environment in critical areas of the facility.

The movement patterns of people and equipment within the facility should also be scrutinized. High traffic areas can become significant sources of contamination if not properly managed. The design should facilitate a logical flow that minimizes the crossing paths of raw materials, in-process products, and finished goods. It should also allow for easy cleaning and sanitation to maintain hygiene standards. However, the question of whether negative pressure is maintained during product packaging is not typically a consideration in the context of food safety within a facility design. Negative pressure could potentially draw in unfiltered, contaminated air from outside or other less controlled areas of the facility, thereby increasing the risk of food contamination. Therefore, maintaining negative pressure in product packaging areas is generally not advisable and is not a factor that should be considered when interpreting results of a food hazard analysis. This is the exception in the list of considerations for facility design in relation to food safety.

### Question: 8

Floor-mounted equipment can be installed in which of the following ways?

- A. elevated on 6-inch legs
- B. sealed to the floor
- C. mounted on casters to make it easily movable
- D. all of the above

**Answer: D**

Explanation:

Floor-mounted equipment, commonly found in commercial and industrial settings, has several installation options to cater to different operational requirements and sanitary standards. The main methods to install such equipment include elevating it on 6-inch legs, sealing it to the floor, or mounting it on casters. Each of these installation approaches serves different purposes and offers unique benefits. Elevating equipment on 6-inch legs is a standard practice, especially in environments where cleanliness and hygiene are paramount, such as in food service or healthcare. The elevation helps in maintaining a clear space between the floor and the equipment, making it easier to clean underneath. This method prevents debris accumulation that can become a breeding ground for pests and bacteria, thus maintaining a sanitary environment.

Another method is sealing the equipment to the floor. This approach is often used when the equipment needs to be secured in place for safety or operational reasons. Sealing eliminates gaps between the equipment and the floor, which helps in preventing spillage from seeping underneath, thus simplifying cleaning and maintenance routines. This method is particularly useful for equipment that does not need to be moved frequently.

Alternatively, mounting equipment on casters provides mobility, allowing for easy movement of the equipment. This flexibility is beneficial for cleaning and reconfiguration of space in dynamic

environments like commercial kitchens or workshops where layouts may need to be adjusted regularly. Casters also facilitate better access to all sides of the equipment for thorough cleaning and maintenance.

Therefore, when the question mentions "all of the above" regarding the installation methods for floor-mounted equipment, it encompasses elevating on 6-inch legs, sealing to the floor, and mounting on casters. Each method has its own set of advantages that can be selected based on specific needs related to mobility, stability, and hygiene.

### Question: 9

Where should cold storage units be sealed?

- A. To the floor.
- B. To the wall.
- C. To the adjoining equipment.
- D. It should not be sealed.

**Answer: A**

Explanation:

Cold storage units, which are essential for preserving perishable goods, should be specifically sealed to the floor. This sealing is crucial as it helps maintain the integrity and functionality of the unit. By sealing to the floor, it prevents the ingress of pests, dust, and other contaminants that could compromise the stored items or the operational efficiency of the unit.

Sealing to the floor can be achieved using various methods such as using sealants or caulking around the base of the unit. This forms a barrier that is difficult for pests to cross, significantly reducing the risk of infestation. Pests such as rodents and insects can cause damage not only to the structure of the cold storage unit but can also contaminate the food products stored within, leading to potential health hazards and economic losses.

In cases where cold storage units are elevated, typically about six inches above the floor, this is often done to facilitate cleaning and to prevent moisture from building up directly under the unit. Even in these configurations, it is important to ensure that the gap does not allow pests to enter or create zones that are hard to clean and maintain.

Furthermore, while the primary focus is on sealing the unit to the floor, ensuring a good seal with adjacent walls and equipment is also beneficial. This not only aids in maintaining the cold environment by minimizing air leaks but also further reduces the entry points for pests and contaminants. Each point of contact between the cold storage unit and its surroundings should be considered a potential risk area for air leaks and pest entry.

Despite some arguments to the contrary, it is not advisable to leave cold storage units unsealed.

Unsealed units can lead to numerous problems, including energy inefficiency, pest infestation, and increased operational costs. Proper sealing is an essential step in the installation of cold storage units to ensure their optimal performance and longevity.

### Question: 10

In order to control moths and beetles, controls should include:



- A. inspecting incoming products for signs of infestation
- B. use FIFO system of stock rotation
- C. clean shelves and floors frequently
- D. all of the above

<b>Answer: D</b>
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Explanation:

To effectively control moths and beetles, several integrated pest management strategies can be employed. These strategies not only target the adult pests but also help in preventing the infestation from occurring or worsening. Here's a detailed expansion of each control measure:

**\*\*Inspecting Incoming Products for Signs of Infestation\*\*:** This is a crucial preventive measure. Moths, beetles, and other pests often enter storage facilities via infested supplies. By carefully inspecting all incoming goods—especially food products—for any signs of pest activity, such as live insects, larvae, or damage to packaging, it is possible to prevent infestations from establishing or spreading. This step should be a routine part of receiving procedures.

**\*\*Use FIFO System of Stock Rotation\*\*:** FIFO, or "First In, First Out," is a stock management technique that ensures that the oldest stock (first in) gets sold or used before the newer stock (first out). This method is particularly effective in pest control because it minimizes the opportunity for products to remain in storage long enough to become infestation sites. Regular rotation reduces the risk of pests settling and multiplying.

**\*\*Store Opened Packages or Bags of Food in Covered Containers\*\*:** Once the packaging of a food product is opened, it becomes more susceptible to pest infestations. To mitigate this risk, it's advisable to transfer opened contents into sealed, airtight containers. This practice not only protects the food from pests but also maintains its quality by preventing exposure to air, moisture, and contaminants.

**\*\*Clean Shelves and Floors Frequently\*\*:** Regular cleaning of storage areas is essential in pest control. Residues from products, crumbs, or spills can attract pests and provide them with a breeding ground. Thoroughly cleaning shelves, floors, and other surfaces removes potential food sources and nesting sites for pests, thereby deterring their presence and proliferation.

**\*\*Use Residual Insecticides and Pheromone Traps\*\*:** For active infestations or as a preventive measure, the use of appropriate insecticides can help control populations of moths and beetles. Pheromone traps, which attract pests through chemical signals, are particularly effective for monitoring and controlling moth populations. These traps can help in identifying problem areas and assessing the extent of an infestation, besides directly reducing the moth population.

When considering the best approach to control moths and beetles, it is most effective to implement all of the above strategies comprehensively. Each control measure supports the others, creating a robust defense against pest infestation and damage. By integrating these methods, businesses and individuals can effectively manage and mitigate the risks associated with moths and beetles in their storage areas.

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