

Level 2 Award in Food Safety for Manufacturing Sample Questions

1. Which of the following is an example of good practice?
 - A Storing cleaning chemicals with dry foods in lockable cupboards
 - B Using out-of-date food immediately
 - C Clearly labeling unfit food and separating it from fit food
 - D Leaving spillages of dry food to be cleared up later

2. Which of the following will destroy most food poisoning bacteria?
 - A Washing with water
 - B Rapid cooling
 - C Freezing
 - D Heat processing

3. Which of the following are most likely to help spread bacteria around the food processing area?
 - A Table legs and dirty dishcloths
 - B Dirty wiping cloths and cutting boards
 - C Cutlery and dry storage shelves
 - D Hands and wooden floors

4. Which of the following are most likely to cause physical contamination from packaging?
 - A Jewellery
 - B Glass
 - C Screws and nails
 - D String

5. Which of these foods is most likely to contain food poisoning bacteria?
 - A Cooked chicken
 - B Bread
 - C Raw meat
 - D Ready-to-eat food

6. Which of the following high-risk food deliveries should be accepted?
- A Deliveries above 8°C
 - B Deliveries below 5°C
 - C Deliveries which are unwrapped in open boxes
 - D Deliveries in soiled packaging
7. Which of the following is an example of poor manufacturing practice?
- A Storing chilled food below 3°C
 - B Storing open cans of fruit in the chiller
 - C Rotating stock so the oldest stocks are used first
 - D Checking the display temperature on a chiller every time it is used
8. It is critical to wash your hands after:
- A handling ready-to-eat food
 - B putting on protective clothing
 - C handling packaging soiled with bird droppings
 - D having a drink
9. What should a food handler **first** do if there are several flies in a food preparation area?
- A Use a fly spray to kill them immediately
 - B Open the door to let them out
 - C Tell his/her supervisor immediately
 - D Call in the environmental health practitioner (officer)
10. Which of the following equipment should always be disinfected **before** use?
- A A baking tray
 - B Storage racking
 - C A chopping board
 - D The inside of an oven