

☐ ServSafe Chapter 9 — Wayground Review Worksheet

30 Multiple-Choice Questions (Correct Answers Bolded)

1. A well-designed kitchen layout should
 - A. Reduce the number of employees
 - B. Minimize time in the temperature danger zone**
 - C. Increase menu size
 - D. Eliminate all equipment movement
2. To prevent cross-contamination during layout design, equipment should be
 - A. Placed randomly
 - B. Stacked closely together
 - C. Positioned to prevent splashing or spills between items**
 - D. Stored in dry storage
3. Construction plan review is required to
 - A. Reduce labor costs
 - B. Install decorative materials
 - C. Ensure design meets regulatory requirements**
 - D. Approve menu changes
4. Flooring in foodservice operations should be
 - A. Highly absorbent
 - B. Smooth, durable, and non-absorbent**
 - C. Dark to hide stains
 - D. Easily scratched
5. High-porosity flooring should be avoided because
 - A. It is too expensive
 - B. It can support pathogen growth**
 - C. It is too slippery when dry
 - D. It cannot be colored
6. Interior walls and ceilings in prep areas should be
 - A. Dark in color
 - B. Carpeted
 - C. Smooth, durable, and easy to clean**
 - D. Made of wood
7. Which material is ideal for cooking-area walls but needs regrouting?
 - A. Rubber
 - B. Ceramic tile**

- C. Wood paneling
- D. Plastic laminate

8. Dry storage shelves should be made of

- A. Cardboard
- B. Painted wood
- C. Corrosion-resistant metal or food-grade plastic**
- D. Glass

9. Operations must have at least one

- A. Prep sink
- B. Service sink or curbed drain**
- C. Handwashing sink in storage rooms
- D. Outdoor sink

10. Equipment used in foodservice must be

- A. Purchased second-hand
- B. Commercial-grade and NSF-certified**
- C. Approved only by the manager
- D. Installed without inspection

11. Floor-mounted equipment must be either sealed or

- A. Placed on wheels
- B. Raised at least 6 inches (15 cm)**
- C. Stored on pallets
- D. Set directly on the floor

12. Tabletop equipment must be either sealed or

- A. Placed on a cart
- B. Raised at least 4 inches (10 cm)**
- C. Attached to a shelf
- D. Installed on wheels

13. Dishwashing machines must be able to measure

- A. Water color
- B. Water temperature, pressure, and chemical concentration**
- C. Employee usage time
- D. Detergent brand

14. Thermometers on dish machines must be readable and

- A. in 10° increments
- B. in 5° increments
- C. in 2°F or 1°C increments**
- D. optional

15. Coolers and freezers must have

- A. Open gaps to allow airflow
- B. Doors that close easily and are durable**
- C. No temperature gauges
- D. Carpeted floors

16. Walk-in units must be

- A. Stored on wood platforms
- B. Left unsealed
- C. Sealed to floors and walls**
- D. Placed near exterior doors

17. Blast chillers cool food from 135°F to 37°F within

- A. 30 minutes
- B. 60 minutes
- C. 90 minutes**
- D. 4 hours

18. Handwashing stations must

- A. Be used for food prep
- B. Have only cold water
- C. Be used only for handwashing and be accessible at all times**
- D. Be installed in chemical storage rooms

19. A handwashing station must include

- A. Ice and sanitizer
- B. Hot and cold water, soap, a way to dry hands, garbage can, signage**
- C. Disposable gloves
- D. Cooling wands

20. Which water source is approved for use?

- A. Natural pond water
- B. Public water mains**
- C. Roof-collected rainwater
- D. River water

21. Backflow can be prevented using

- A. Low-pressure hoses
- B. Air gaps and vacuum breakers**
- C. Wooden blocks
- D. Insulation

22. Grease traps should be cleaned

- A. Monthly
- B. Only if they leak

C. Regularly to prevent blockages

D. Only by managers

23. Lighting in food facilities should include

A. Exposed bulbs

B. Shatter-resistant bulbs or protective covers

C. Dim lighting for atmosphere

D. Floor lamps

24. Ventilation helps reduce

A. Food waste

B. Customer complaints

C. Grease and condensation buildup

D. Thermometer errors

25. Indoor garbage containers must be

A. Left uncovered

B. Made of cardboard

C. Leakproof, waterproof, and pestproof

D. Stored in prep sinks

26. Outdoor garbage containers must

A. Sit on soil

B. Be left open for ventilation

C. Have tight-fitting lids and drain plugs in place

D. Be placed on gravel

27. A facility should be maintained by

A. Cleaning only when inspectors visit

B. Avoiding repairs unless necessary

C. Regularly cleaning, inspecting, and fixing leaks or cracks

D. Letting staff repair equipment

28. An imminent health hazard includes

A. Overstaffing

B. Missing paperwork

C. Power outages, fire, or water supply problems

D. Dirty uniforms

29. If an imminent health hazard occurs, the operation should

A. Continue service

B. Stop service and notify the regulatory authority

C. Postpone action until the next workday

D. Ignore hazards unless guests complain

30. To prevent pests, operations should

A. Leave food uncovered

B. Allow standing water

C. Deny pests access, food, water, and shelter

D. Store pesticides in prep areas