

RSPH LEVEL 2 AWARD IN FOOD SAFETY FOR MANUFACTURING

INSTRUCTIONS TO CANDIDATES

1. Attempt to answer every question.
2. Enter your answers on the accompanying answer sheet. Each question has only **ONE** correct answer
3. You have **40 MINUTES** to complete the examination. When you have finished give your question paper and answer sheet to the person in charge.
4. Throughout this paper °C refers to temperatures in degrees Celsius
5. The Pass mark for this examination is 20/30.

SPECIMEN PAPER

- 1 Which **ONE** of the following is **MOST LIKELY** to contaminate a food worker's hands with food poisoning bacteria?
- A slicing hot cooked beef
 - B working with bread dough
 - C scratching their head
 - D mashing boiled vegetables
- 2 Which **ONE** of the following causes **MOST** cases of food poisoning?
- A pieces of glass in jam
 - B pathogenic bacteria on cooked food
 - C cleaning fluids in chicken soup
 - D poisonous fungi eaten by mistake
- 3 Which **ONE** of the following is a common symptom of food poisoning?
- A skin rash
 - B vomiting
 - C sore throat
 - D blurred vision
- 4 Cleaning schedules describe **ALL** except which **ONE** of the following?
- A what is to be cleaned and who should do the cleaning
 - B how frequently the cleaning should be done
 - C how the equipment should be cleaned
 - D the cost of the cleaning chemicals
- 5 It is a legal requirement that a food operative suffering from food poisoning symptoms must:
- A work only in food service areas
 - B wash hands more frequently
 - C wear gloves in food preparation areas
 - D report this to the food business operator
- 6 Which **ONE** of the following does food safety law apply to?
- A everyone working with food
 - B only managers
 - C only new food handlers
 - D only supervisors

- 7 Which **ONE** of the following statements is **CORRECT**?
- A protective clothing worn at work must be changed every month
 - B protective clothing cuts the risk of food contamination
 - C protective clothing can be worn on the way to work
 - D protective clothing must be white
- 8 Which **ONE** of the following is **BAD** practice in the workplace for food handlers?
- A reporting to the supervisor if they had vomited the previous evening
 - B washing hands after cleaning the work-tops
 - C keeping pens in work coat pockets
 - D changing into work clothes when they get to work
- 9 Before preparing food which of the following **MUST** you do?
- A read the recipe
 - B blow your nose
 - C turn on the oven
 - D wash your hands
- 10 A food handler's family is suffering from food poisoning. Which **ONE** of the following should the food handler do?
- A tell the supervisor
 - B keep quiet about it
 - C take the day off
 - D work as normal
- 11 Which **ONE** of the following is the **BEST** method of treating a wound on a finger to ensure good food hygiene?
- A apply cream
 - B cover with a bandage
 - C leave it open to the air
 - D cover with a waterproof dressing
- 12 Cleaning is best described as:
- A the removal of dust from work surfaces
 - B the removal of dirt, grease and food residues
 - C the removal of pests
 - D the removal of waste from a food room

- 13 Which **ONE** of the following removes dirt, grease and food waste?
- A disinfectant
 - B cold water
 - C detergent
 - D sterilant
- 14 Which **ONE** of the following statements is **CORRECT**?
- A cleaning equipment may be stored in the food preparation areas
 - B brushes used for cleaning floors may also be used for cleaning food contact surfaces
 - C colour-coding of cleaning equipment is a good way of identifying what they are used for
 - D cleaning equipment does not need to be cleaned
- 15 Which of the following is **NOT** a suitable material for a work surface in the food room?
- A wood
 - B stainless steel
 - C hard plastic sheets
 - D marble
- 16 Outside waste bins should be:
- A as close to the food area as possible
 - B filled completely before they are collected
 - C as far away from the food area as possible
 - D left uncovered so it easier to put the rubbish in
- 17 Which **ONE** of the following could be responsible for cross contamination?
- A using a cleaning schedule
 - B storing raw food above ready to eat food
 - C using colour-coded chopping boards
 - D using disposable towels
- 18 Which **ONE** of the following is the safest way of storing high risk ready-to-eat foods?
- A in a refrigerator
 - B on a preparation surface in a food room
 - C on a shelf in a dry goods store
 - D wrapped in paper which has been treated with antibacterial chemicals

- 19 Contamination of food in storage areas can be reduced by:
- A making sure that the temperature is kept low
 - B removing all wrapping from food before storage
 - C putting cardboard on the floor of the store room to keep food off the floor
 - D keeping raw and high risk food separate
- 20 Which **ONE** of the following is the best temperature for a freezer?
- A 5° C
 - B 0° C
 - C -7° C
 - D -18° C
- 21 Which **ONE** of the following statements about bacteria is **CORRECT**?
- A most food poisoning bacteria grow best at 37°C
 - B bacteria can be seen without a microscope
 - C all bacteria are harmful
 - D all food poisoning bacteria can form spores
- 22 Which **ONE** of the following may result in physical contamination of food?
- A lack of maintenance of equipment
 - B storing chemicals in food containers
 - C preparing food too far in advance
 - D storing raw and cooked food together
- 23 Which **ONE** of the following actions is **BAD** practice in the handling of high risk ready-to-eat food?
- A keep the food in the refrigerator until ready to serve
 - B handle the food as little as possible
 - C leave the food out overnight in a warm food room
 - D make sure the food is served piping hot
- 24 Which **ONE** of the following statements is **CORRECT**?
- A egg shell can contain bacteria
 - B pasteurised liquid egg contains a lot of bacteria
 - C eggs should always be well cooked
 - D bacteria cannot grow on raw eggs

- 25 The best method to make sure a frozen turkey has defrosted completely is to check that:
- A the external temperature is above 5 °C
 - B the surface feels soft to the touch
 - C the body cavity is free of ice crystal and soft
 - D it has been defrosting in a refrigerator for more than 12 hours
- 26 Raw ingredient deliveries are usually checked for all EXCEPT which ONE of the following?
- A temperature
 - B intact packaging
 - C pest damage
 - D moisture content
- 27 Which of the following is most likely to reduce the risk of cross-contamination between raw and cooked meat?
- A preparing them both on the same work surface
 - B wiping the knife with a cloth after slicing raw meat and before slicing cooked meat
 - C having separate areas with separate staff for raw and cooked meats
 - D using an electric knife meat slicer to quickly slice raw and cooked meats
- 28 Which **ONE** of the following statements about hazard analysis is **CORRECT**?
- A the purpose is to produce food that is safe to eat
 - B hazard analysis is not suitable for manufacturing businesses
 - C only one person in a large manufacturing business is involved in hazard analysis
 - D hazard analysis makes sure the manager knows who to blame if something goes wrong
- 29 What is a sanitizer?
- A detergent and sterilant combined
 - B detergent and disinfectant combined
 - C a worker who cleans food preparation areas
 - D a perfumed spray for use after cleaning
- 30 Which **ONE** of the following statements is **CORRECT**?
- A a wash hand basin must legally have a nail brush
 - B food room should have adequate ventilation and lighting
 - C wood is ideal for working surfaces in a food room
 - D concrete is an ideal floor surface for food rooms

END OF PAPER