68R VETERINARY FOOD INSPECTION SPECIALIST MODULE B PRACTICE TEST (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

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How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

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Questions

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1. Which statement reflects a recommended method to estimate the start time of a refrigeration failure?

A. Refrigerators should be equipped with an alarm system and a record keeping system

B. Call the power company to ask what time the power went out

C. Ask an employee (not a contracted worker or janitor)

D. If the power went out, look at the time on a clock

2. Gross identity refers to which characteristics?

A. Packaging color and weight

B. Origin and harvest date

C. Brand name and supplier

D. Characteristics of a product in respect to type, style, class, grade, and size.

3. Under normal conditions, how often are fresh fruits and vegetables inspected?

A. Quarterly

B. Biweekly

C. Monthly

D. Daily

4. In which situation is a DA form 7539 required?

A. When a sample is removed, destroyed, or submitted for lab

B. When a sample is kept in storage

C. Only for MREs

D. Never

5. How long do you have to complete a CVR after an inspection?

A. It must be completed within 24 hours.

B. It must be completed within 48 hours.

C. It must be completed within 7 days.

D. It must be completed within 2 weeks.

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6. What does ROA stand for in the procurement context?

A. Resale Ordering Agreement

B. Regional Operations Agreement

C. Required Order Agreement

D. Rapid Order Authorization

7. What is an ISP?

A. A written agreement between installation activity/facility POCs and Public Health Command that outlines the food and animal support that will be provided to the installation.

B. A plan for energy usage on installation.

C. A training program for staff.

D. A policy for inventory management.

8. Which term describes sending a product to another market to evade regulations?

A. Diversion

B. Adulteration

C. Counterfeits

D. Simulation/ Look-a-likes

9. What is the purpose of Food Sample Management?

A. To generate more samples

B. To maintain a record of food samples for audits, destination monitoring and public health/QA; it also prevents unwarranted suspicion

C. To destroy all samples after audits

D. To replace lab testing altogether

10. What are the different methods of applying codes?

A. Embossing

B. Lithographing

C. Stamping

D. Embossing; Lithographing; Stamping

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Answers

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1. A
2. D
3. D
4. A
5. A
6. A
7. A
8. A
9. B
10. D

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Explanations

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1. Which statement reflects a recommended method to estimate the start time of a refrigeration failure?

A. Refrigerators should be equipped with an alarm system and a record keeping system

B. Call the power company to ask what time the power went out

C. Ask an employee (not a contracted worker or janitor)

D. If the power went out, look at the time on a clock

The best way to estimate when refrigeration failure began is to have an alarm system paired with a record-keeping system on the refrigerators. An alarm provides immediate notification of a temperature excursion or power loss, and the accompanying logs give objective time stamps of when the event started and how long it lasted. This combination creates verifiable data about when the failure began, how long products were exposed to unsafe conditions, and helps with proper response, recall decisions, and regulatory documentation. Relying on information from the power company depends on external data that may not precisely match the unit's actual failure time or duration. Asking a staff member relies on memory and awareness, which can be inaccurate. Looking at a clock assumes the clock is accurate and that you know exactly when the outage happened, which is often not the case.

2. Gross identity refers to which characteristics?

A. Packaging color and weight

B. Origin and harvest date

C. Brand name and supplier

D. Characteristics of a product in respect to type, style, class, grade, and size.

Gross identity is about the fundamental characteristics that define what the product is. It focuses on the product's own attributes—its type, style, class, grade, and size—those aspects that describe exactly what the item is and how it should be categorized and sold. When evaluating gross identity, you're checking that the product matches its declared description in terms of what it is and how it is presented. The other options don't reflect the product's intrinsic identity. Packaging color and weight pertain to presentation rather than what the product actually is. Origin and harvest date relate to provenance and production history, which are about sourcing information rather than the product's own identity. Brand name and supplier involve marketing and sourcing, not the defining product characteristics. So, the best choice is the one that lists the intrinsic attributes type, style, class, grade, and size.

3. Under normal conditions, how often are fresh fruits and vegetables inspected?

A. Quarterly

B. Biweekly

C. Monthly

D. Daily

Fresh produce is highly perishable, so it's checked daily. Daily inspections allow for quick detection and removal of items that are spoiled, moldy, or improperly labeled, and they help ensure proper storage conditions and handling throughout the supply chain. Less frequent schedules, like quarterly, biweekly, or monthly, would miss signs of spoilage or contamination that can develop quickly, potentially allowing unsafe or unacceptable produce to reach consumers. Regular daily checks support food safety programs and help maintain quality from farm to table.

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4. In which situation is a DA form 7539 required?

A. When a sample is removed, destroyed, or submitted for lab

B. When a sample is kept in storage

C. Only for MREs

D. Never

DA Form 7539 is used to document the chain of custody for samples as they move off the collection site, are sent to a laboratory, or are disposed of. It records who collected the sample, what the sample is, where it came from, when it was collected, and who handles it at each step. This traceability is essential for accountability and regulatory compliance, especially in veterinary food inspection where results or investigations may hinge on an auditable trail. Because of that, the form is required whenever a sample is removed, destroyed, or submitted for lab analysis. If a sample simply stays in storage on-site, there's no transfer to track, so the form isn't required. It isn't limited to MREs; it applies to any samples needing a documented chain of custody.

5. How long do you have to complete a CVR after an inspection?

A. It must be completed within 24 hours.

B. It must be completed within 48 hours.

C. It must be completed within 7 days.

D. It must be completed within 2 weeks.

The key idea is that documentation after an inspection must be done quickly so findings and required actions are captured while details are fresh and can be acted on promptly. Completing the CVR within 24 hours ensures an accurate, up-to-date record and allows immediate follow-up with the facility if corrective actions are needed. Delaying beyond this window risks fading memory of specifics, missed details, and slower enforcement or remediation, which could compromise food safety and regulatory oversight. Shorter windows support timely communication and accountability, while longer timeframes can delay necessary actions.

6. What does ROA stand for in the procurement context?

A. Resale Ordering Agreement

B. Regional Operations Agreement

C. Required Order Agreement

D. Rapid Order Authorization

In procurement, ROA is used to denote a Resale Ordering Agreement. This kind of agreement governs the terms under which a supplier and a reseller place orders for goods that will be resold to customers. It typically outlines pricing, credit terms, delivery expectations, and other conditions specific to resale transactions. Why this fits best: the wording clearly points to a relationship centered on resale activities, distinguishing it from other possible expansions that would describe different concepts (for example, an agreement focused on regional operations, mandatory ordering, or rapid approvals). The term Resale Ordering Agreement directly aligns with the nature of purchasing for resale rather than internal use or unrelated processes, making it the most appropriate interpretation of ROA in procurement.

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7. What is an ISP?

A. A written agreement between installation activity/facility POCs and Public Health Command that outlines the food and animal support that will be provided to the installation.

B. A plan for energy usage on installation.

C. A training program for staff.

D. A policy for inventory management.

An ISP is a formal written agreement that defines the food and animal health support the Public Health Command will provide to the installation, along with who is responsible for what and how services will be delivered. It sets the scope, coordination points, response expectations, and resources needed so facility staff and Public Health Command know exactly what to expect for on-base food safety, animal health, and related services. This isn't about energy plans, staff training programs, or inventory policies, which cover different areas; the ISP specifically codifies the arrangement for public health support related to food and animals on the installation.

8. Which term describes sending a product to another market to evade regulations?

A. Diversion

B. Adulteration

C. Counterfeits

D. Simulation/ Look-a-likes

Diversion describes moving a product into a different market than the one it was approved for in order to bypass regulatory oversight. This directly captures the act of routing a product to another jurisdiction or sales channel to avoid compliance steps such as approvals, labeling, or testing required in the original market. It's illegal because it undermines safety checks and regulatory controls intended to protect animals and consumers. Adulteration is about changing the product itself—tampering with ingredients or quality to misrepresent what the product actually is. It doesn't necessarily involve shifting the product to a new market to dodge regulations. Counterfeits are fake products made to mimic a legitimate brand, aiming to deceive buyers about identity or origin, not specifically about moving products to evade regulatory systems. Simulation/Look-alikes refer to packaging or branding that imitates a real product, creating confusion or deception, but again focuses on appearance rather than the act of diverting the product to another market to escape regulations.

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9. What is the purpose of Food Sample Management?

A. To generate more samples

B. To maintain a record of food samples for audits, destination monitoring and public health/QA; it also prevents unwarranted suspicion

C. To destroy all samples after audits

D. To replace lab testing altogether

Food Sample Management is about keeping a clear, organized system for every food sample from collection through testing, storage, and disposal. The main goal is to have thorough records that support audits, show where samples go and how they're used, and back up public health and quality assurance efforts. This transparency helps verify results, track compliance, and build trust by having verifiable data in case of questions or investigations, reducing unnecessary doubt. Why this is the best fit: it emphasizes traceability, documentation, and accountability across the sampling process, which are essential for audits, destination monitoring, and QA/Public Health needs. It also acknowledges the importance of keeping records to support ongoing verification and decision-making. What isn't the purpose: simply generating more samples isn't focused on the management and traceability aspect; destroying all samples after audits would remove the ability to verify past results or investigate issues, undermining the chain of custody; and replacing lab testing with management would ignore the ongoing need for actual analysis to determine safety and compliance.

10. What are the different methods of applying codes?

A. Embossing

B. Lithographing

C. Stamping

D. Embossing; Lithographing; Stamping

Codes can be applied in several ways, chosen based on the material and how durable or visible the mark needs to be. Embossing leaves a raised impression on the surface, which is useful for a durable, tactile code without using ink. Stamping uses a die to press an imprint, often with ink, producing a clear, legible mark suitable for many materials and surfaces. Lithographing is a printing method that transfers ink from a plate to the surface, enabling precise, multi-character codes on labels or packaging. Because codes can be applied by any of these methods depending on the context, the option that lists all three—embossing, lithographing, and stamping—best covers the range of techniques that can be used.

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Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

https://68rmoduleb.examzify.com

We wish you the very best on your exam journey. You've got this!

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