TEXAS FOOD SAFETY MANAGERS PRACTICE TEST (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

VISIT US ONLINE FOR THE FULL VERSION STUDY GUIDE

https://texasfoodsafetymanagers.examzify.com

Copyright © 2026 by Examzify - A Kaluba Technologies Inc. product.

ALL RIGHTS RESERVED.

No part of this book may be reproduced or transferred in any form or by any means, graphic, electronic, or mechanical, including photocopying, recording, web distribution, taping, or by any information storage retrieval system, without the written permission of the author.

Notice: Examzify makes every reasonable effort to obtain accurate, complete, and timely information about this product from reliable sources.

SAMPLE

Table of Contents

Copyright 1

Table of Contents 2

Introduction 3

How to Use This Guide 4

Questions 5

Answers 8

Explanations 10

Next Steps 15

SAMPLE

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.

SAMPLE

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!

SAMPLE

Questions

SAMPLE

1. What is an owner/operator's first task when developing a staff-training program?

A. Assessing training needs

B. Determining training methods

C. Selecting a training site

D. Creating a training schedule

2. Coving tile is used for what purpose in food safety?

A. Lining doorways

B. Eliminating sharp corners or gaps

C. Protective tile under ice makers

D. Creating decorative floors

3. Which statement is correct regarding outdoor waste containers?

A. They must be made of anti-rust material.

B. They should be cleaned inside and out annually.

C. They must have tight-fitting lids.

D. They should be marked with disposal instructions.

4. Which storage practice helps reduce the risk of cross-contamination?

A. Carrots stored above ground beef

B. Poultry stored above oysters

C. Fish stored above cheese

D. Vegetables stored above fruits

5. Developing specific titles and associated duties can help

A. Determine required equipment.

B. Identify training needs.

C. Reduce labor cost.

D. Improve employee satisfaction.

SAMPLE

6. Why should spaces between pieces of equipment that are fixed-in-place be eliminated?

A. Fingers could be pinched when cleaning.

B. Sealants cannot be used to eliminate space.

C. Insects could harbor in the space.

D. Dust will accumulate in those spaces.

7. What is the recommended way to handle leftovers?

A. Leave them out at room temperature

B. Store in shallow containers and refrigerate promptly

C. Reheat them only once before serving

D. Freeze leftovers immediately, regardless of the type

8. What temperature should hot foods be held at to ensure safety?

A. Above 140°F.

B. Above 130°F.

C. Above 150°F.

D. Above 165°F.

9. Partially thawed, torn packages of frozen steaks are delivered to an operation. The manager should?

A. Reject the entire delivery.

B. Discard the steaks that are partially thawed.

C. Rewrap the steaks and place them in the cooler.

D. Contact the supplier for a replacement.

10. What should be done with food that has been accidentally contaminated?

A. It should be cleaned and served.

B. It should be salvaged if possible.

C. It must be discarded immediately.

D. It should be rewashed thoroughly before use.

SAMPLE

Answers

SAMPLE

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

SAMPLE

Explanations

SAMPLE

1. What is an owner/operator's first task when developing a staff-training program?

A. Assessing training needs

B. Determining training methods

C. Selecting a training site

D. Creating a training schedule

The first task an owner/operator should undertake when developing a staff-training program is to assess training needs. This step is crucial as it involves identifying the specific skills and knowledge that employees require to perform their jobs effectively and safely. By evaluating the current competencies of the staff and understanding the areas that need improvement, the owner/operator can tailor the training program to address those specific gaps. This process helps ensure that the training is relevant and effective, ultimately enhancing the overall performance of the team and the safety of food handling practices. This foundational assessment lays the groundwork for all subsequent steps in the training program, such as determining appropriate training methods, selecting a suitable site, and creating a schedule. Without a proper assessment, any further planning may not adequately address the needs of the staff, potentially leading to ineffective training outcomes.

2. Coving tile is used for what purpose in food safety?

A. Lining doorways

B. Eliminating sharp corners or gaps

C. Protective tile under ice makers

D. Creating decorative floors

Coving tile is specifically used to eliminate sharp corners or gaps between walls and floors in food preparation and service areas. This is crucial for food safety because it helps to prevent the accumulation of dirt, debris, and moisture in these hard-to-reach areas, which can lead to harboring bacteria and other pathogens. By ensuring a smooth transition from wall to floor, coving tile makes cleaning more effective and thorough, reducing the risk of foodborne illnesses. Furthermore, it aids in maintaining a hygienic environment that complies with health regulations, ultimately contributing to safer food handling practices.

3. Which statement is correct regarding outdoor waste containers?

A. They must be made of anti-rust material.

B. They should be cleaned inside and out annually.

C. They must have tight-fitting lids.

D. They should be marked with disposal instructions.

The correct statement regarding outdoor waste containers is that they must have tight-fitting lids. This is important for a couple of reasons. First, tight-fitting lids help to prevent pests, such as insects and rodents, from accessing the waste material. This is particularly crucial in food service environments, where attracting pests can lead to potential food safety issues and health code violations. Additionally, tight-fitting lids protect the contents from the elements, such as rain and wind, which can cause spills and create unsanitary conditions around the disposal area. While it is important for waste containers to be made of durable, corrosion-resistant material, and for them to be cleaned regularly, these aspects do not address the immediate need for containment and sanitation that tight-fitting lids provide. Marking containers with disposal instructions can benefit proper waste management but does not directly impact the prevention of contamination or pest attraction as effectively as an appropriately fitted lid.

EXAMPLE

4. Which storage practice helps reduce the risk of cross-contamination?

A. Carrots stored above ground beef

B. Poultry stored above oysters

C. Fish stored above cheese

D. Vegetables stored above fruits

Storing food items properly in a kitchen or storage area is essential to prevent cross-contamination, which can lead to foodborne illnesses. The correct choice emphasizes the importance of food safety practices regarding the storage hierarchy based on the risk of contamination. When raw animal products, such as ground beef, are stored above other foods, there is a significant risk that juices from the raw meat could drip down onto ready-to-eat foods or foods that require further cooking, potentially contaminating them with harmful bacteria, like E. coli or Salmonella. In this context, storing carrots, which are a ready-to-eat food, above ground beef would pose a risk, as any leakage from the beef would contaminate the carrots, making them unsafe to eat. Therefore, arranging food storage where higher-risk items (like ground beef) are placed below lower-risk items (like carrots) significantly mitigates the potential for cross-contamination. This practice aligns with food safety guidelines that recommend storing more vulnerable items, particularly ready-to-eat foods, at the top of storage units, while keeping raw meats in lower positions to prevent contamination from drips or spills. The other options present scenarios where higher-risk items are stored above lower-risk items, thereby increasing the potential for cross

5. Developing specific titles and associated duties can help

A. Determine required equipment.

B. Identify training needs.

C. Reduce labor cost.

D. Improve employee satisfaction.

Identifying training needs is a critical component of developing specific titles and associated duties within a workplace. When roles are clearly defined, it becomes easier to assess the skills required for each position. Understanding the specific responsibilities linked to a title allows management to pinpoint areas where employees may lack knowledge or skills necessary to perform their duties effectively. This targeted approach helps in developing training programs tailored to address these gaps, ensuring that employees have the necessary competencies to fulfill their roles successfully. In contrast, while determining required equipment, reducing labor costs, and improving employee satisfaction are all beneficial outcomes in organizational structure, they are more indirect effects of clearly defined roles rather than the primary focus of this approach. For example, the identification of training needs directly stems from the clarity of roles and expectations, making it the most pertinent choice in this context.

SAMPLE

6. Why should spaces between pieces of equipment that are fixed-in-place be eliminated?

A. Fingers could be pinched when cleaning.

B. Sealants cannot be used to eliminate space.

C. Insects could harbor in the space.

D. Dust will accumulate in those spaces.

Eliminating spaces between fixed-in-place equipment is essential primarily because insects could harbor in these gaps. When there are small spaces, they provide an ideal environment for pests such as roaches, ants, and other insects, which can pose significant health risks in a food preparation or storage area. These pests can contaminate food and food contact surfaces, leading to foodborne illnesses and violations of health codes. Additionally, issues like dust accumulation and the risk of fingers getting pinched while cleaning can be concerns, but they do not directly relate to the critical challenge of pest control in food safety. The presence of even small gaps could compromise sanitation efforts, making it easier for insects to find harborage, reproduce, and ultimately lead to infestations that are costly and difficult to manage. Therefore, this proactive measure is vital for maintaining a clean and safe food environment.

7. What is the recommended way to handle leftovers?

A. Leave them out at room temperature

B. Store in shallow containers and refrigerate promptly

C. Reheat them only once before serving

D. Freeze leftovers immediately, regardless of the type

The recommended way to handle leftovers is to store them in shallow containers and refrigerate them promptly. This practice is important for food safety because it helps cool the food quickly and evenly, minimizing the time it spends in the temperature danger zone (between 41°F and 135°F), where bacteria can grow rapidly. By using shallow containers, leftovers are more likely to cool down to safe temperatures within two hours, reducing the risk of foodborne illness. This method also allows for better organization in the refrigerator and makes it easier to reheat the food later. Proper refrigeration can retain the quality of the food and ensure that it stays safe for consumption over a longer period. In contrast, leaving food out at room temperature can lead to rapid bacterial growth. Reheating leftovers multiple times can also increase the risk of food safety issues. Freezing immediately might not be advisable for all types of foods, especially if they are not cooled properly first, as this can create ice crystals and negatively impact texture and quality.

8. What temperature should hot foods be held at to ensure safety?

A. Above 140°F.

B. Above 130°F.

C. Above 150°F.

D. Above 165°F.

Hot foods should be held at a temperature above 140°F to ensure safety. This is critical because maintaining food at or above this temperature helps to inhibit the growth of harmful bacteria that can lead to foodborne illnesses. The 140°F threshold is established based on the understanding that pathogens generally thrive in the temperature range known as the "danger zone" (between 40°F and 140°F). By keeping hot foods above this recommended temperature, food handlers can significantly reduce the risk of bacterial growth, ensuring the food remains safe for consumption. Other temperature options are lower than the established safety threshold. While those temperatures might be acceptable in certain contexts, they do not offer the same level of assurance against bacterial growth as the recommended holding temperature of 140°F or higher.

SAMPLE

9. Partially thawed, torn packages of frozen steaks are delivered to an operation. The manager should?

A. Reject the entire delivery.

B. Discard the steaks that are partially thawed.

C. Rewrap the steaks and place them in the cooler.

D. Contact the supplier for a replacement.

When dealing with food safety, any signs of mishandling or improper storage can compromise the safety and quality of the food products. In the case of partially thawed, torn packages of frozen steaks, the proper action is to reject the entire delivery. This choice prioritizes safety because thawing can encourage bacterial growth if the steaks have been held at an unsafe temperature for too long. The integrity of the packages is crucial; torn packaging can expose the meat to contaminants and air, further increasing the risk of spoilage and foodborne illness. Rejecting the delivery also ensures that any potential hazards are not introduced into the food operation, aligning with sanitation and safety standards required in food service. It is important to maintain strict protocols to protect consumer health, which is why accepting food that has already shown signs of improper handling is not advisable.

10. What should be done with food that has been accidentally contaminated?

A. It should be cleaned and served.

B. It should be salvaged if possible.

C. It must be discarded immediately.

D. It should be rewashed thoroughly before use.

Food that has been accidentally contaminated must be discarded immediately to prevent any risk of foodborne illness. Contamination can introduce harmful pathogens, chemicals, or allergens that may not be eliminated by cleaning or washing. Even if food appears visually clean after washing, the harmful agents can still remain. Discarding contaminated food is the safest course of action to protect consumers. This measure ensures that no one is at risk of ingesting food that could lead to illness. It's also essential to follow proper food safety protocols in order to maintain a safe dining environment and comply with health regulations. Options involving cleaning, salvaging, or re-washing food do not adequately ensure safety and may still leave health risks, which is why those approaches should not be utilized in the case of contamination. Proper handling and disposal protect both consumers and the establishment from potential legal and health consequences.

SAMPLE

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://texasfoodsafetymanagers.examzify.com

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

SAMPLE