

FLORIDA FOOD MANAGER 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.

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!

Questions

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- 1. For tabletop equipment that is not sealed to the counter, what is the minimum clearance?**
 - A. 2 inches
 - B. 8 inches
 - C. 6 inches
 - D. 4 inches
- 2. In a refrigerator, where should ready-to-eat foods be stored relative to raw animal products to prevent cross-contamination?**
 - A. Below raw animal products
 - B. Above raw animal products
 - C. On the same shelf as raw meat
 - D. In a separate freezer
- 3. Which order is correct for placing items in the refrigerator from top to bottom: pastries, raw fish, raw turkey?**
 - A. Pastries, raw fish, raw turkey
 - B. Raw fish, pastries, raw turkey
 - C. Pastries, raw turkey, raw fish
 - D. Raw turkey, pastries, raw fish
- 4. Which confirmed food worker illness must a manager report to the regulatory authority?**
 - A. Salmonella
 - B. Shigella
 - C. Norovirus
 - D. E. coli
- 5. To reduce pest shelter, equipment should be elevated from the floor by at least how many inches?**
 - A. 2 inches (5 cm)
 - B. 4 inches (10 cm)
 - C. 8 inches (20 cm)
 - D. 6 inches (15 cm)

- 6. Which item is a component of a comprehensive food safety training program?**
- A. Allergen awareness
 - B. Payroll processing
 - C. Social media policy
 - D. Advertising standards
- 7. Which is a recommended practice to prevent moisture problems that could lead to mold in storage areas?**
- A. Keep areas dry
 - B. Keep areas dry and promptly clean spills
 - C. Increase humidity
 - D. Store food in open areas
- 8. During a media tour, which of the following best describes the manager's primary concern?**
- A. To explain marketing strategy
 - B. To discuss staff salaries
 - C. To protect any exposed food from contamination
 - D. To take notes for a report
- 9. Which list contains the eight major allergens commonly recognized in the United States?**
- A. Milk, eggs, corn, rice
 - B. Gluten, dairy, citrus, sesame
 - C. Milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy
 - D. Milk, eggs, fish, shellfish
- 10. What are Florida requirements for hair restraints in food handling?**
- A. Workers must wear hair restraints (hats, nets) to prevent hair from contaminating food.
 - B. Hair restraints are optional.
 - C. Only managers must wear hair restraints.
 - D. Hair restraints only required for allergy staff.

Answers

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

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Explanations

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1. For tabletop equipment that is not sealed to the counter, what is the minimum clearance?

- A. 2 inches
- B. 8 inches
- C. 6 inches
- D. 4 inches

Keeping tabletop equipment that isn't sealed to the counter at a minimum clearance of four inches ensures you can clean underneath and sanitize the counter surface effectively. That space makes it possible to reach the area beneath the unit, prevents debris and moisture from collecting, and reduces pest harborage. While more space can help in some setups, the requirement sets four inches as the smallest safe gap.

2. In a refrigerator, where should ready-to-eat foods be stored relative to raw animal products to prevent cross-contamination?

- A. Below raw animal products
- B. Above raw animal products
- C. On the same shelf as raw meat
- D. In a separate freezer

Store ready-to-eat foods higher in the refrigerator than raw animal products. This placement prevents cross-contamination from meat juices, since any drips tend to flow downward and won't reach items that are above. Keeping raw meats on lower shelves and in sealed trays is a common safety practice for this reason. Storing ready-to-eat foods on the same shelf as raw meat or below it increases the risk that juices could contaminate those foods, and using a separate freezer doesn't address cross-contamination inside the refrigerator.

3. Which order is correct for placing items in the refrigerator from top to bottom: pastries, raw fish, raw turkey?

- A. Pastries, raw fish, raw turkey
- B. Raw fish, pastries, raw turkey
- C. Pastries, raw turkey, raw fish
- D. Raw turkey, pastries, raw fish

Preventing cross-contamination in the fridge by stacking foods from top to bottom with ready-to-eat items highest and raw animal products lowest. Pastries are ready-to-eat and don't require cooking, so they belong on the top shelf where they're protected from raw juices. Raw fish is stored below them because it's still raw and could contaminate ready-to-eat foods if its juices splash or drip downward. Raw turkey goes on the bottom since poultry carries a higher contamination risk, and keeping it lowest minimizes any potential leakage contaminating other foods. If possible, keep raw meats in sealed containers or trays to catch juices and maintain the cold temperature of the fridge.

4. Which confirmed food worker illness must a manager report to the regulatory authority?

- A. Salmonella
- B. Shigella**
- C. Norovirus
- D. E. coli

A manager must report illnesses that can be spread by a food worker to protect customers. Shigella is a highly contagious bacteria that spreads easily through hands and contaminated food, and even a small amount can cause illness. Because of this high risk and potential to trigger an outbreak, health regulations require reporting to the regulatory authority so they can investigate and take appropriate control measures. This is why Shigella is the illness that must be reported. While other illnesses on the list are serious, the scenario highlights the disease with the strongest regulatory reporting requirement due to its easy transmission in food service.

5. To reduce pest shelter, equipment should be elevated from the floor by at least how many inches?

- A. 2 inches (5 cm)
- B. 4 inches (10 cm)
- C. 8 inches (20 cm)
- D. 6 inches (15 cm)**

Reducing pest shelter comes from removing hiding places around and under equipment. Elevating equipment at least six inches off the floor creates a physical barrier that pests can't easily cross, making it harder for them to access the unit. This clearance also makes cleaning underneath and around the equipment much easier and helps prevent moisture and debris from accumulating, which can attract pests. Eight inches would also meet the goal, but six inches is the minimum required.

6. Which item is a component of a comprehensive food safety training program?

- A. Allergen awareness**
- B. Payroll processing
- C. Social media policy
- D. Advertising standards

Allergen awareness is included because protecting customers with food allergies relies on staff knowing which ingredients contain common allergens, how to prevent cross-contact, and how to communicate safely about menu items. Training on allergens helps servers and kitchen staff identify where allergens might be present, use separate utensils and prep areas when needed, and follow proper cleaning procedures to avoid transferring allergens to ready-to-eat foods. It also equips employees to respond correctly if a customer asks about ingredients or if an allergen is accidentally present. The other topics listed—payroll processing, social media policy, and advertising standards—do not directly contribute to safe food handling or preventing allergic reactions in a foodservice setting, which is why they aren't components of a comprehensive food safety program.

7. Which is a recommended practice to prevent moisture problems that could lead to mold in storage areas?

- A. Keep areas dry
- B. Keep areas dry and promptly clean spills**
- C. Increase humidity
- D. Store food in open areas

Moisture control is essential to prevent mold in storage areas because mold needs moisture to grow. In storage spaces, spills and condensation create damp spots that mold can feed on, especially in humid environments. The best practice is to keep areas dry and promptly clean spills, because drying the space and removing any liquid quickly reduces the moisture that mold needs to develop. Addressing spills right away also prevents lingering moisture that can lead to hidden damp areas behind shelves or on packaging. Keeping areas dry alone helps, but if spills aren't cleaned up promptly, moisture can still remain and mold can start. Increasing humidity would worsen mold risk, and storing food in open areas exposes products to contaminants and moisture rather than controlling the environment.

8. During a media tour, which of the following best describes the manager's primary concern?

- A. To explain marketing strategy
- B. To discuss staff salaries
- C. To protect any exposed food from contamination**
- D. To take notes for a report

During a media tour, the top priority is safeguarding exposed food from contamination. When the facility is under public observation, any exposed, ready-to-eat food must be protected to prevent introducing biological, chemical, or physical hazards. The manager demonstrates safe operations by keeping foods covered or behind barriers, maintaining clean and sanitized surfaces, ensuring proper hand hygiene and glove use, and controlling the environment so that contamination cannot occur during demonstrations. While discussing marketing plans or staff salaries or taking notes for a report may happen, these are not the immediate concerns the tour is designed to address. The primary goal is to show that food safety practices are in place and effective, protecting public health and the facility's reputation.

9. Which list contains the eight major allergens commonly recognized in the United States?

- A. Milk, eggs, corn, rice
- B. Gluten, dairy, citrus, sesame
- C. Milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy
- D. Milk, eggs, fish, shellfish**

The main idea here is knowing which foods are recognized as major allergens in the United States for labeling and menu planning. The eight major allergens are milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soy. This is the list used for federal labeling requirements, so the option that includes all eight items is the correct one. Other lists fall short by missing several of these allergens or by including foods that aren't among the federally recognized major allergens (like corn, rice, citrus, or sesame).

10. What are Florida requirements for hair restraints in food handling?

- A. Workers must wear hair restraints (hats, nets) to prevent hair from contaminating food.
- B. Hair restraints are optional.
- C. Only managers must wear hair restraints.**
- D. Hair restraints only required for allergy staff.

Hair restraints are required for anyone who handles or prepares food to prevent hair from contaminating food or food-contact surfaces. In Florida, the Food Code adopted from the FDA requires all food employees to wear an approved covering—such as hats, hairnets, or other hair restraints—when they are working in areas where food is prepared, cooked, or served, and when they touch food-contact surfaces. Managers are not exempt; the rule applies to all staff involved in handling food. Saying hair restraints are optional or that only managers or allergy staff need to wear them does not meet the requirement because the goal is consistent protection for anyone handling food.

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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://floridafoodmanager.examzify.com>

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

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