

Suffolk Food Managers Certification Practice Test (Sample)

Study Guide



Everything you need from our exam experts!

This is a sample study guide. To access the full version with hundreds of questions,

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Table of Contents

Copyright	1
Table of Contents	2
Introduction	3
How to Use This Guide	4
Questions	6
Answers	9
Explanations	11
Next Steps	17

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. Don't worry about getting everything right, 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, and take breaks to retain information better.

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.

7. Use Other Tools

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

- 1. Are First Aid for Choking posters required in bars and taverns?**
 - A. Yes, they are required**
 - B. No, they are not required**
 - C. Only in restaurants, not in bars**
 - D. Only if alcohol is being served**
- 2. What type of fish requires a New York State Department of Environmental Conservation tag?**
 - A. Wild Striped Bass**
 - B. Rainbow Trout**
 - C. Catfish**
 - D. Bluefin Tuna**
- 3. What is the policy on tips for department sanitarians?**
 - A. They can accept up to \$50 for exceptional service**
 - B. They may accept tips under all circumstances**
 - C. They cannot accept tips as it is against policy**
 - D. They can accept any amount as long as it is anonymously given**
- 4. Is a 3-compartment sink necessary in restaurants that have a mechanical dishwasher?**
 - A. Yes, always required**
 - B. No, not required**
 - C. Only if there is no dishwasher**
 - D. Only for specific types of dishes**
- 5. What should be the temperature for shell eggs to ensure they are well-cooked?**
 - A. 140°F**
 - B. 145°F**
 - C. 160°F**
 - D. 165°F**

- 6. What is a common source of Listeria contamination?**
- A. Cooked meats**
 - B. Raw milk and unpasteurized cheeses**
 - C. Fresh fruits**
 - D. Processed snacks**
- 7. What is the maximum duration that refrigerated TCS foods can be held?**
- A. 10 days**
 - B. 14 days**
 - C. 7 days**
 - D. 5 days**
- 8. What does TPHC stand for in food safety management?**
- A. Temperature Public Health Control**
 - B. Time as a Public Health Control**
 - C. Technological Public Health Control**
 - D. Trial as a Public Health Control**
- 9. Which foods are most commonly associated with food allergies?**
- A. Rice, Barley, Salmon, Corn**
 - B. Milk, Eggs, Wheat, Peanuts**
 - C. Chicken, Apple, Almonds, Potatoes**
 - D. Beef, Grapes, Cereal, Honey**
- 10. What is the minimum air gap required at an indirect drain?**
- A. 1 inch**
 - B. 2 inches**
 - C. 3 inches**
 - D. 4 inches**

Answers

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

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Explanations

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1. Are First Aid for Choking posters required in bars and taverns?

- A. Yes, they are required**
- B. No, they are not required**
- C. Only in restaurants, not in bars**
- D. Only if alcohol is being served**

First Aid for Choking posters are a critical part of ensuring safety in establishments that serve food and beverages, including bars and taverns. The requirement for these posters originates from the need to provide patrons with immediate information about how to respond to choking incidents. By displaying these posters, establishments help promote a safe environment and ensure that both staff and guests are aware of the procedures to aid someone who may be choking. This aligns with the broader public health and safety goals that many regulatory agencies enforce, which aim to minimize risks in food service environments. Additionally, the visibility of such information encourages proactive safety measures among staff, leading to better preparedness in emergencies. While some might believe these posters are only necessary in restaurants or where food is served, the reality is that any establishment where food or drink is consumed—including bars and taverns—has a responsibility to educate staff and patrons about potential choking hazards. Thus, it is correct that First Aid for Choking posters are required in bars and taverns, as they play a vital role in enhancing safety for all patrons.

2. What type of fish requires a New York State Department of Environmental Conservation tag?

- A. Wild Striped Bass**
- B. Rainbow Trout**
- C. Catfish**
- D. Bluefin Tuna**

Wild Striped Bass requires a New York State Department of Environmental Conservation tag due to specific regulations aimed at managing and conserving the population of this species. The striped bass is a popular target for both commercial and recreational fishing, and these tags help ensure that fishing practices are sustainable and controlled. They allow authorities to monitor the catch and enforce regulations that protect the species from overfishing. In contrast, while rainbow trout, catfish, and bluefin tuna have their own regulations, they do not require the same tagging in New York State as wild striped bass. For example, rainbow trout is typically managed through different licensing and limit measures rather than tagging. Similarly, catfish and bluefin tuna have their respective regulations and management practices but do not fall under the same tagging requirement enforced for wild striped bass. This reflects the state's approach to managing fish populations based on their conservation status and fishing pressures.

3. What is the policy on tips for department sanitarians?

- A. They can accept up to \$50 for exceptional service**
- B. They may accept tips under all circumstances**
- C. They cannot accept tips as it is against policy**
- D. They can accept any amount as long as it is anonymously given**

Department sanitarians are often public officials responsible for enforcing health and safety regulations. Because of their role, accepting tips can create potential conflicts of interest, lead to perceptions of bias, or suggest impropriety in their professional conduct. Therefore, policies typically prohibit them from accepting any form of gratuity or tips to maintain integrity and public trust. This ensures that their actions remain unbiased and focused solely on public health and safety standards, without external influences affecting their judgment or decision-making. Other options may suggest scenarios where tips could be permissible; however, they do not align with the standard practices and ethics governing public health officials. Accepting tips, regardless of amount or circumstance, could undermine the impartiality expected from sanitarians in their enforcement of health regulations.

4. Is a 3-compartment sink necessary in restaurants that have a mechanical dishwasher?

- A. Yes, always required**
- B. No, not required**
- C. Only if there is no dishwasher**
- D. Only for specific types of dishes**

In a restaurant setting, the primary function of a 3-compartment sink is to provide a method for manually washing, rinsing, and sanitizing dishes and utensils. When a restaurant is equipped with a mechanical dishwasher, it can perform these tasks more efficiently and consistently, providing a level of cleanliness that typically meets health regulations and standards. Therefore, the necessity of a 3-compartment sink diminishes when mechanical dishwashers are in use, as they fulfill the requirements for cleaning and sanitizing dishware. However, it's essential that the establishment adheres to local health codes, as some regulations might still recommend or require the presence of a 3-compartment sink for specific tasks or backup in certain situations, like in case of dishwasher malfunction. In summary, while a mechanical dishwasher in a restaurant can handle the washing and sanitizing functions, the presence of a 3-compartment sink is not mandated if the establishment maintains proper dishwashing protocols with the dishwasher.

5. What should be the temperature for shell eggs to ensure they are well-cooked?

- A. 140°F
- B. 145°F**
- C. 160°F
- D. 165°F

The appropriate temperature for cooking shell eggs to ensure they are safe to eat is 145°F. At this temperature, eggs will be able to achieve a consistent and safe level of doneness while also effectively killing harmful pathogens such as Salmonella. Cooking eggs to this temperature ensures both food safety and desirable textures—soft, creamy yolks without compromising the integrity of the egg. Other temperatures may not effectively kill bacteria or could result in eggs that are not fully cooked. Cooking eggs to temperatures above 145°F can also lead to a rubbery texture, especially if cooked beyond the desired doneness. Therefore, cooking shell eggs to a minimum of 145°F is the best practice for ensuring food safety while maintaining quality.

6. What is a common source of Listeria contamination?

- A. Cooked meats
- B. Raw milk and unpasteurized cheeses**
- C. Fresh fruits
- D. Processed snacks

Listeria monocytogenes is a bacterium that can cause listeriosis, a serious infection primarily affecting pregnant women, newborns, older adults, and individuals with weakened immune systems. One of the most common sources of Listeria contamination is raw milk and unpasteurized cheeses. Unpasteurized dairy products can harbor Listeria because the pasteurization process, which involves heating milk to kill harmful bacteria, does not occur. This leaves the bacteria present in raw milk to multiply if the conditions are right. Cheeses made from raw milk, especially soft cheeses like brie, camembert, and feta, are particularly risky as they provide a favorable environment for Listeria growth. While cooked meats can be contaminated if they are handled improperly post-cooking, fresh fruits can also carry Listeria if they come into contact with contaminated soil or water. Processed snacks typically have a lower risk of containing Listeria because they are usually produced under controlled conditions that include measures to prevent bacterial growth. Therefore, the correct identification of raw milk and unpasteurized cheeses as a common source emphasizes the importance of food safety practices, especially for vulnerable populations.

7. What is the maximum duration that refrigerated TCS foods can be held?

- A. 10 days**
- B. 14 days**
- C. 7 days**
- D. 5 days**

The maximum duration that refrigerated Time/Temperature Control for Safety (TCS) foods can be held is generally 7 days. This guideline is based on food safety principles that protect against the growth of harmful bacteria. TCS foods, which include items like dairy, meats, and cooked vegetables, need to be stored at safe temperatures to minimize the risk of foodborne illnesses. After 7 days, even when stored properly in refrigeration, the safety and quality of these foods can significantly diminish. Pathogens can grow, and the food may not maintain its intended characteristics such as taste and texture. It's essential for food handlers to adhere to this 7-day limit to ensure that they are serving safe food to customers. Maintaining this standard helps prevent food spoilage and ensures compliance with health regulations, thus safeguarding public health.

8. What does TPHC stand for in food safety management?

- A. Temperature Public Health Control**
- B. Time as a Public Health Control**
- C. Technological Public Health Control**
- D. Trial as a Public Health Control**

TPHC stands for "Time as a Public Health Control." This concept is critical in food safety management because it refers to the practice of controlling the time food spends in the temperature danger zone (between 41°F and 135°F) to minimize the risk of bacterial growth. When food is held outside of safe temperature ranges, it can become unsafe to consume if not handled correctly. Using time as a control measure means that food can be kept at room temperature for a specified duration, after which it must be either discarded or cooked to a safe temperature. This approach helps ensure that food safety standards are maintained even when food is not heated or refrigerated, allowing food establishments to operate efficiently while minimizing health risks. Understanding TPHC is vital for food safety managers, as it offers an alternative method for ensuring food safety in certain circumstances, thereby enhancing public health control measures.

9. Which foods are most commonly associated with food allergies?

- A. Rice, Barley, Salmon, Corn**
- B. Milk, Eggs, Wheat, Peanuts**
- C. Chicken, Apple, Almonds, Potatoes**
- D. Beef, Grapes, Cereal, Honey**

The correct choice highlights foods that are widely recognized as common allergens. Milk, eggs, wheat, and peanuts are among the eight major food allergens identified by health authorities, including the FDA. These foods are known to trigger allergic reactions in sensitive individuals, ranging from mild symptoms to severe anaphylactic reactions. For example, milk and eggs are prevalent in many diets, particularly among children, and can often lead to allergies early in life. Wheat, containing gluten, is another common allergen that affects many people, especially those with celiac disease or gluten intolerance. Peanuts are notorious for causing severe allergic reactions and are often highlighted in food labeling regulations due to their prevalence in food-related allergies. In contrast, the other choices contain foods that are less commonly associated with allergies. While they may still cause reactions in some individuals, they do not encompass the majority of food allergies recognized in broader populations. This distinction is why the choice focuses on the specific foods that are most commonly linked to allergic responses.

10. What is the minimum air gap required at an indirect drain?

- A. 1 inch**
- B. 2 inches**
- C. 3 inches**
- D. 4 inches**

The minimum air gap required at an indirect drain is 1 inch. This distance is essential to prevent backflow and contamination of potable water supplies by ensuring that any waste water is effectively separated from the water supply. An air gap is a physical separation between the water outlet and the flood level rim of the fixture, which allows for the prevention of siphoning and potential cross-connections that could introduce harmful substances back into the drinking water system. While larger air gaps may provide additional safety in certain situations, the standard minimum requirement of 1 inch is widely accepted across various health codes and regulations. This ensures a sufficient barrier to protect against contaminants entering the water supply.

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://suffolkfoodmanagers.examzify.com>

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