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1. All food service establishments must have a current and valid permit issued by the New York City Department Of Health and Mental Hygiene.

A. True

2. Health Inspectors have the right to inspect a food service or food processing establishment as long as it is in operation. Inspectors must be given access to all areas of establishment during an inspection.

A. True

3. Obstruction or interference with Health Inspectors in the performance of their duties may result in the closing of the establishment and revocation of the permit.

A. True

4. Health Inspectors are authorized to collect permit fees and fines on behalf of the Department.

B. False

5. Health Inspectors must show their photo identification and badge to the person in charge of an establishment when requested.

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Washington State requires that all food workers have food safety training ... Local health departments offer the food worker training, test, and card. ... You will need to enter your registration information and answer your security question ... on 3/1/2020, then the "additional food safety training" must have been completed on or ...

## **food safety level 2 exam questions and answers**

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H/502/0132 ... 3 An organisation insists its food handlers remove all jewellery.. Online Quiz: Test your knowledge. Test your knowledge in Food Safety by answering the questions below. Which one of the following is not a high risk food?. The Food Protection Course trains workers in food protection practices to ensure the safety of the food served in New York City's food establishments. The NYC .... Less than 5-maybe it is time for a food safety update! 1) Which one of these ... 3) Which one of these foods is likely to contain the most bacteria. C Frozen raw .... View all details on Food Hygiene and Safety Level 3 course on reed.co.uk, the UK's #1 ... \*Free PDF Certificate + Free HACCP Course, Institute of Hospitality Endorsed, Local Authority Approved, Free Retake Exam ... Questions and answers. 167bd3b6fa

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