

Meat Storage & Handling
slides 101-123

Practice Exam #6

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- 1
10. Which of the following is true specific to home freezer storage?
- A. Meat will retain its quality best if stored in a very cold freezer.
 - B. Moisture-proof wrapping has no effect on meat storage quality.
 - C. Thick cuts will freeze faster than thin cuts.
 - D. Thin cuts will freeze slower than thick cuts.

2017

(CEV Meat Science & Food Safety slide #110)

- 2
39. What is the recommended freezer storage time for bacon?
- A. 1 month
 - B. 2-3 months
 - C. 6-9 months
 - D. 10-12 months

2017

(CEV Meat Science & Food Safety slide #109)

- 3
4. Which of the following is the recommended refrigerator storage time for variety meats?
- A. 12 hours
 - B. 1-2 days
 - C. 3-4 days
 - D. 1 week

2016

(CEV Meat Science & Food Safety slide #103)

- 4
10. When repackaging meat before freezer storage, choose a ___-proof wrap.
- A. Bacteria
 - B. Chemical
 - C. Moisture
 - D. Pest

2016

(CEV Meat Science & Food Safety slide #105)

- 5
4. Freezer storage can result in all of the following EXCEPT ...
- A. A deterioration of meat quality
 - B. An improved quality grade
 - C. Freezer burn
 - D. Oxidative changes in the meat

2014

(CEV Meat Science & Food Safety slide #106)

- 6
10. Freezer burn can generally result in all of the following EXCEPT
- A. Compromised palatability
 - B. Improved palatability
 - C. Tasteless cooked food
 - D. Tougher food

2016

(CEV Meat Science & Food Safety slide #107)

- 7
10. Which of the following is the result of oxidative changes in fat found in foods?
- A. Fetidization
 - B. Freezer Burn
 - C. Preservation
 - D. Rancidity

2017

(CEV Meat Science & Food Safety slide #108)

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36. Which of the following is the correct recommended refrigerated storage time?

- A. Fresh, Uncooked Beef = 6-8 days
- B. Frankfurters = 2-3 weeks
- C. Fresh, Uncooked Ground meats = 4-6 days
- D. Sausage = 1 week

(CEV Meat Science & Food Safety slides #103 & #104)

47. Re-Freezing meat causes no deterioration of quality as long as it is done correctly.

- A. True
- B. False

(CEV Meat Science & Food Safety slide #112)

45. The term "freezer burn" refers to meat being frozen at too low of a temperature.

- a. True
- b. False

38. Freezing can deteriorate the quality of meat

- a. True
- b. False

27. Which practice is NOT listed on the USDA-FSIS Safe Handling Instructions?

- a. Keep refrigerated or frozen
- b. Wash raw meat before cooking
- c. Thaw in a refrigerator or microwave
- d. Cook thoroughly
- e. Keep hot foods hot

(CEV Meat Science & Food Safety slide #115)

28. Select the preferred method to thaw frozen meat.

- a. Submersing in warm water
- b. On a window sill
- c. In a refrigerator
- d. In a bowl on the kitchen counter

(CEV Meat Science & Food Safety slide #118)

26. From a safety point of view, it is okay to consume or re-freeze raw meat that has been stored at room temperature for more than two hours.

- a. True
- b. False

(CEV Meat Science & Food Safety slide #113)

3. After a power outage, meat in the refrigerator is safe for 6 to 8 hours, unless meat temperature rises above ____ for more than 2 hours.

- A. 10°F
- B. 20°F
- C. 30°F
- D. 40°F

(CEV Meat Science & Food Safety slide #111)

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37. Proper freezing of meat should be at a temperature at or below

- a. -10 degrees Fahrenheit
- b. 0 degrees Celsius
- c. 0 degrees Centigrade
- d. 32 degrees Fahrenheit

14

2021

Slide 111

39. Select the preferred method to thaw (defrost) frozen meat

- a. Submersing in warm water
- b. On a window sill
- c. In a refrigerator
- d. In a bowl on the kitchen counter
- e. In a gas oven

17

2021

Slide 118

44. Which practice is NOT listed on the USDA-FSIS Safe Handling Instructions?

- a. Keep refrigerated or frozen
- b. Wash raw meat before cooking
- c. Thaw in a refrigerator or microwave
- d. Cook thoroughly
- e. Keep hot foods hot

18

2021

Slide 115

43. Which method of defrosting or thawing frozen meat will result in the greatest loss of juiciness?

- a. Submersing in warm water
- b. Microwaving
- c. In a refrigerator
- d. In a bowl on the kitchen counter

19

2021

Slide 119

19. How soon should ground beef be used after it is stored in a refrigerator?

- A. Within two days
- B. Within three days
- C. Within one week
- D. Within two weeks

20

2017

(CEV Meat Science & Food Safety slide #119)

50. When defrosting meat, ice crystals will melt releasing liquid that will increase the juiciness of the cut.

- A. True
- B. False

21

2017

(CEV Meat Science & Food Safety slide #118)

12. Safe handling instructions for the meats industry are regulated by

- A. Agricultural Marketing Service (AMS)
- B. Animal and Plant Health Inspection Service (APHIS)
- C. Food Safety and Inspection Service (FSIS)
- D. Grain Inspection, Packers and Stockyard Administration (GIPSA)

22

2016

(CEV Meat Science & Food Safety slide #114)

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14. All of the following are suggested methods of defrosting meat EXCEPT

23

- A. In a microwave oven
- B. In a refrigerator
- C. In cold water
- D. On the counter

2014

(CEV Meat Science & Food Safety slide #117)

18. Safe handling instructions with meat are regulated by

24

- A. EPA
- B. FFA
- C. FSIS
- D. OSHA

2014

(CEV Meat Science & Food Safety slide #114)

19. Which method of defrosting will result in the greatest loss of juiciness?

25

- A. In a refrigerator
- B. In cold water
- C. In the microwave
- D. On the counter

2014

(CEV Meat Science & Food Safety slide #118)

11. What is the recommended freezer storage time for bacon?

26

- A. 1 month
- B. 2-3 months
- C. 6-9 months
- D. 10-12 months

2016

30. When defrosting meat, ice crystals will melt releasing liquid that will increase the juiciness of the cut.

27

- A. True
- B. False

2016

(CEV Meat Science & Food Safety slide #118)

23. What is the spread of harmful, pathogenic bacteria from one surface to another, one surface to a person, or person-to-person?

28

- A. Correlate-Septicity
- B. Cross -Contamination
- C. Cross-Contagion
- D. Limited-Viability

2016

(CEV Meat Science & Food Safety slide #116)

15. Where in the refrigerator should ground beef be safely stored?

29

- A. On the bottom shelf in a cardboard container.
- B. On the bottom shelf in a plastic bag.
- C. On the top shelf in a cardboard container.
- D. On the top shelf in a plastic bag.

2014

(CEV Meat Science & Food Safety slide #119)

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12. After a power outage, how long is meat safe in a freezer?

30

- A. 2 hours maximum
- B. 2 days if the freezer is full
- C. 2 days if the freezer is mostly empty
- D. 5 days if the door remains closed

2014

(CEV Meat Science & Food Safety slide #111)

29. Ground meat should be refrigerated quickly and used within _____ days of purchase?

31

- a. 2
- b. 5
- c. 10
- d. 14

2019

(CEV Meat Science & Food Safety slide #120)

41. When storing leftovers, meat should be cut into small pieces.

32

- A. True
- B. False

2017

(CEV Meat Science & Food Safety slide #123)

26. Frozen meat can be cooked satisfactorily without first defrosting.

33

- A. True
- B. False

2016

(CEV Meat Science & Food Safety slide #120)

19. Handling leftovers should have the ultimate goal of _____ to slow bacterial growth.

34

- A. fast cooling
- B. fast heating
- C. slow cooling
- D. slow heating

2018

(CEV Meat Science & Food Safety slide #121)

19. When freezing cooked meat, all of the following steps should be followed EXCEPT

35

- A. After cooking, remove all bones
- B. Leave pieces of meat large
- C. Temperature of freezer should be 32°F
- D. Wrap tightly in moisture-proof material

2016

(CEV Meat Science & Food Safety slide #123)

40. It is better and safer to handle leftover meats by

36

- a. Refrigerating quickly and letting the product cool at a fast rate
- b. Refrigerating slowly and letting the product cool at a slow rate
- c. Discarding any leftovers
- d. Feeding them to pets

2021

slide 122

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6. Safety guidelines indicate that cooked leftovers should be used within ____ days.

37

- A. 4
- B. 6
- C. 8
- D. 14

2014

(CEV Meat Science & Food Safety slide #122)

31. It is better and safer to handle leftover meats by ____.

38

- a. Refrigerating quickly and letting the product cool at a fast rate
- b. Refrigerating slowly and letting the product cool at a slow rate
- c. Discarding all leftovers
- d. Feeding them to pets

2019

(CEV Meat Science & Food Safety slide #122)

32. Proper freezing of meat should be at a temperature at or below ____.

39

- a. 0 degrees Fahrenheit
- b. 0 degrees Celsius
- c. 0 degrees Centigrade
- d. 32 degrees Fahrenheit

2019

(CEV Meat Science & Food Safety slide #124)

5. Meat should be defrosted in all of the following ways EXCEPT

40

- A. In a microwave oven
- B. In a refrigerator
- C. In cold water
- D. On a countertop at room temperature

2018

(CEV Meat Science & Food Safety slide #117)

48. Frozen meat can be cooked satisfactorily without first defrosting.

41

- A. True
- B. False

2017

(CEV Meat Science & Food Safety slide #120)

30. Meat can be cooked directly from a frozen state without first being defrosted.

42

- a. True
- b. False

2019

(CEV Meat Science & Food Safety slide #121)

10. Safety guidelines indicate that cooked leftovers should be used within ____ days.

43

- A. 4
- B. 6
- C. 8
- D. 14

2016

(CEV Meat Science & Food Safety slide #122)