

Free food handler practice tests

Check yourself before the food handler exam. Scan a code with your phone camera to start: no sign-up, no email, nothing to install.



English

www.foodhandlergear.com/practice-test.html
30 questions, an explanation after every answer



Español

www.foodhandlergear.com/examen-de-practica-manipulador-de-alimentos.html
30 preguntas, con explicación en cada respuesta

HOW TO STUDY WITH IT

- Start with the quick 10-question round to see where you stand.
- Read the explanation after every answer, including the ones you got right.
- Take the full test again until you score 80% or more. Most exams pass at about 70%.
- Print the one-page cheat sheet for a last review the night before.

NUMBERS THE EXAM ALWAYS ASKS

Temperature danger zone	41°F to 135°F
Hold hot food at	135°F or above
Hold cold food at	41°F or below
Cook poultry to	165°F
Cool from 135°F to 70°F within	2 hours
Then from 70°F to 41°F within	4 more hours
Wash hands for at least	20 seconds

More free tests: versions for 13 states, the food manager (ServSafe-style) test and alcohol server tests (TABC, RBS, BASSET, MAST, OLCC, Nevada) at www.foodhandlergear.com/exam-prep.html

Cheat sheet (PDF): every exam number on one page at www.foodhandlergear.com/food-handler-cheat-sheet.html