

# CA FSC Practice Test Questions and Answers

**1. What does FSC stand for in California food safety certification?**

- A) Food Service Certificate
- B) Food Safety Certification
- C) Food Standards Compliance
- D) Food Sanitation Course

**2. What is the maximum time food can remain in the temperature danger zone?**

- A) 1 hour
- B) 2 hours
- C) 4 hours
- D) 6 hours

**3. What temperature range constitutes the danger zone for food safety?**

- A) 32°F to 140°F
- B) 41°F to 135°F
- C) 50°F to 120°F
- D) 60°F to 130°F

**4. Which method is NOT appropriate for thawing frozen food safely?**

- A) In the refrigerator
- B) Under cold running water
- C) At room temperature on the counter
- D) In the microwave

Answers: 1-B 2-C 3-B 4-C

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