

# SNHD Food Handler Practice Test Questions and Answers

## 1. What does SNHD stand for?

- A) State Nutrition and Health Department
- B) Southern Nevada Health District
- C) Safe Network for Health Development
- D) Special Needs Health Department

## 2. At what temperature should hot foods be held for service?

- A) 120°F or above
- B) 135°F or above
- C) 140°F or above
- D) 150°F or above

## 3. How often should food handlers wash their hands?

- A) Once per shift
- B) Every 2 hours
- C) Before starting work and after potential contamination
- D) Only when hands are visibly dirty

## 4. Which of the following is a symptom that requires a food handler to be excluded from work?

- A) Runny nose
- B) Vomiting
- C) Headache
- D) Fatigue

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

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