

## OOIDA Sanitary Transportation of Human and Animal Food Exam

1. The FDA regulation for the sanitary transportation of human and animal food is concerned with?
  - A. Food defense
  - B. Food security
  - C. Food safety
2. The regulation is concerned with?
  - A. Contamination of food
  - B. Spoilage of food
  - C. Quality of food
3. Which method of transportation is not covered under the rule?
  - A. Rail
  - B. Motor vehicles
  - C. Air
4. Which entities are covered by the regulation?
  - A. Shippers
  - B. Loaders
  - C. Carriers
  - D. Receivers
  - E. All of the above
  - F. A, C & D
5. Brokers are considered shippers under the regulation.
  - A. True
  - B. False

6. Shippers have the primary responsibilities under the regulation.
- A. True
  - B. False
7. Loaders, carriers and receivers may take on some of the responsibilities through:
- A. A written contract with the shipper
  - B. An oral agreement with the shipper
  - C. A general understanding of the rule
8. Food fully enclosed by a container, not needing temperature control, is exempt from the regulation.
- A. True
  - B. False
9. The following foods are not covered under the rule:
- A. Packaged foods not fully enclosed by a container
  - B. Foods requiring temperature control
  - C. Foods transported in Bulk
  - D. Live food animals, except molluscan shellfish
10. Food that is not consumed and trans-shipment of foods in the U.S. is covered under the regulation.
- A. True
  - B. False
11. The key requirement for the loader is to inspect the equipment being used so to verify that it is in appropriate sanitary condition, and if it is refrigerated freight, that the trailer is precooled.
- A. True
  - B. False

12. The carrier's primary responsibilities under the regulation are to arrive on time and take the shortest safe route for delivery.

A. True

B. False

13. Carriers must demonstrate that shipper's operating temperature requirements have been met within 3 days after delivering the freight.

A. True

B. False

14. Carriers must provide training for the sanitary conditions during transportation operations to all its personnel that are adequate and documented under the regulation.

A. True

B. False

15. Carriers must develop standard operating procedures (SOPs) for cleaning and inspection of vehicles.

A. True

B. False

16. Carriers must have a written contract with shippers before they are required to have SOPs to provide information to shippers about the temperature conditions and bulk cargo protection.

A. True

B. False

17. Records must be retained for 24 months after delivery of the food product.

A. True

B. False

18. All bulk loads are covered under the regulation, regardless of any other permits or certifications.

A. True

B. False

19. Responsibilities for loaders, carriers and receivers may be assumed by a single entity (like a carrier), if agreed to under a written contract with the shipper.

A. True

B. False

20. Carriers must demonstrate that for each load that the shippers operating temperature requirements have been met and disclose identity of most recent prior bulk cargo and cleaning information.

A. True

B. False

SAMPLE