Section 1

1. According to U.S. consumers surveyed in the 2008 Consumer Confidence Survey, Livestock producers should be held responsible for?
   a. The price of meat products
   b. Proper and humane treatment of animals
   c. Food safety
   d. 2 & 3
   e. None of the above

2. The objective of Beef Quality Assurance is:
   a. Improve consumer confidence in beef
   b. Use best management practices to prevent safety and quality problems
   c. User proper animal handling and care practices
   d. All of the above

3. In the Beef Industry, which of the following are potential “Food Safety” issues?
   a. Contamination of beef with bacteria and other organisms that can cause illness
   b. Contamination with chemicals
   c. Physical contamination
   d. All of the above
   e. None of the above

4. Which of the following are true?
   a. Quality Control Point (QCP) = animal health, performance, production and efficiency can be affected
   b. Critical Control Point (CCP)=a food safety problem can be prevented
   c. Both of the above
   d. None of the above

5. The TCFA-BSQA program identifies Critical Control Points and Quality Control Points in which categories?
   a. Feed sources
   b. Cattle
   c. Pharmaceuticals and biological
   d. All of the above
Section 2

1. True or False: The Critical Control Points for feed sources address issues associated with government regulations?
   a. True
   b. False

2. Feed Medications: residues from feed medications are a potential hazard. Which of the following are potential ways that a problem could be introduced?
   a. Overdosing
   b. Misapplication
   c. Improper mixing
   d. All of the above
   e. None of the above

3. Feed Medications: In the feed mill, what items are used to verify that feed medications are used correctly?
   a. Daily records of inventory and usage
   b. Calibration reports for scales, mixers and micro-machines
   c. Daily batching/mixing reports
   d. Employees signatures on reports
   e. All of the above
   f. None of the above

4. When receiving feed (grain, supplements, etc.) the feedyard employees should...
   a. Ensure the trucks were not hauling prohibited feedstuffs before hauling the feed for the feedyard
   b. Check the invoice to make certain the correct feed is being delivered
   c. Sign the delivery tickets
   d. All of the above
   e. None of the above

5. In the TCFA-BSQA program, the Feed Sources Quality Control Points identify issues that may affect...
   a. Feed nutritional value
   b. Cattle health
   c. Inventory losses
   d. Processing/milling of feed
   e. All of the above
   f. None of the above
Section 3

1. In the TCFA-BSQA program, the Quality Control Points for cattle and pharmaceuticals/biological identify issues that can affect...
   a. Animal health
   b. Carcass value
   c. Cattle performance
   d. Efficacy of pharmaceutical products
   e. All of the above

2. Implants/reimplants – Which of the following can affect performance and carcass value?
   a. Abscessed implants
   b. Crushed implants
   c. Improperly placed implants
   d. Time intervals between implanting and reimplanting
   e. All of the above

3. Injections – An injection site lesion...
   a. Scar tissue resulting from irritation at the injection site
   b. Results in product loss if located in a muscle
   c. Reduces tenderness of meat surrounding the lesion
   d. Results in customer dissatisfaction
   e. All of the above

4. Injections – Steps to prevent injection site lesions and product loss include...
   a. Placing all injections in front of the shoulder
   b. Using subcutaneous route of administration when possible
   c. Using clean, undamaged needles
   d. Following labeled directions for amounts administered per injection site
   e. All of the above

5. Cattle handling – Issues cited with cattle handling are...
   a. Loss of carcass value from bruising
   b. Loss of carcass value from dark-cutters
   c. Performance losses from added stress on cattle
   d. All of the above
   e. None of the above

6. Pharmaceuticals/Biologicals – For a vaccine to be most effective it must be...
   a. Kept out of direct sunlight and ultraviolet light
   b. Kept cool at all times
   c. Administered in a clean injection site
   d. All of the above

7. Required steps to prevent chemical resides in beef are:
   a. Following label directions or directions of consulting veterinarian
   b. Establishing proper withdrawal times and earliest dates for shipment
   c. Checking and approving that lots/animals are safe-to-ship
   d. All of the above

8. Steps to prevent broken needles in beef are:
   a. Change needles frequently
   b. Do not straighten bent needles
   c. Restrain animals properly to reduce movement and change of breaking needle
   d. All of the above
9. Which of the following are necessary monitoring and verification steps in the TCFA-BSQA Cattle Critical Control Points (CCPs)?
   a. Observation by the crew leaders and department managers
   b. Records
   c. Employee signatures on processing orders, daily reports and shipping reports
   d. All of the above
   e. None of the above
Section 4

1. According to U.S. consumers surveyed in the 2008 Consumer Confidence Survey, Livestock producers should be held responsible for?
   a. The price of meat products
   b. Proper and humane treatment of animals
   c. Food safety
   d. 2 & 3
   e. None of the above

2. True or False: Feedyards participating in the TCFA Beef Safety and Quality Assurance program must allow TCFA to conduct a Cattle Care and Handling Audit.
   a. True
   b. False

3. The TCFA Cattle Care and Handling program addresses which of the following?
   a. Arrival and treatment programs for cattle
   b. Handling and euthanasia of downer cattle
   c. Cattle comfort
   d. Cattle handling
   e. Facilities
   f. Pen conditions and water
   g. All of the above

4. True or False: Arrival and treatment programs should be developed by a veterinarian and adhered to by employees of the feedyard.
   a. True
   b. False

5. Regarding downer cattle, it is acceptable to use which of the following methods to move the cattle?
   a. Roll the animal completely into a loader bucket and pick it up and move
   b. Bind rear legs with a chain/rope and drag from the pen
   c. Bind legs with a chain and lift in the air and move from pen
   d. All of the above
   e. None of the above

6. Cattle that are down (cannot stand) as a result of injury or health problems should be
   a. Euthanized after 7 days
   b. Euthanized 24-36 hours after the onset of the problem
   c. Allowed to die from natural causes
   d. All of the above
   e. None of the above

7. In a TCFA audit, which of the following are noted during the processing of cattle?
   a. Tripping/falling/stumbling by employees
   b. Cattle vocalization
   c. Tripping/falling/stumbling as cattle leave the chute
   d. Use of hot-shots
   e. All of these
   f. 2,3 and 4
   g. None of these
8. The cattle handling processing audit can suggest problems/improvements needed in
   a. Facility design
   b. Equipment function
   c. Lighting
   d. Employee training
   e. All of the above
   f. None of the above
9. In the TCFA audit, evaluation of facilities focuses on
   a. Repair and condition of facilities
   b. Loading/unloading areas
   c. Processing facilities
   d. Hospital facilities
   e. All of the above
10. Maintaining waterers in acceptable condition ensures
    a. An adequate supply of water
    b. Clean, palatable water
    c. Reduce disease transmission
    d. Feed intake
    e. There is always work to keep employees busy
    f. All of these
    g. 1, 2, 3 and 4
    h. None of these
11. Pen conditions – Mud scores are evaluated because
    a. Mud can cause food safety problems in slaughter cattle
    b. Mud can reduce performance
    c. Mud increases stress and potential for injury
    d. All of the above