

1 hour	135
6 inches	145 for 4 minutes
16 mesh per square inch screening	145 for 15 seconds
24 hours	155
41 or lower	155 for 15 seconds
41 or lower	165
41 to 135	165
90 days after the container has been emptied or the last shellfish was served from the container	165 for 15 seconds
100	180
135	abrasive cleaner

fruit, vegetables, grains like rice, and legumes or beans that will be hot held for service	a foodhandler who spends an entire shift deboning chicken should change gloves after
roasts of pork, beef	store tableware and utensils at least ___ off the floor.
seafood, steaks, pork chop, and eggs that will be served immediately	screen all windows and vents with at least
what is the minimum internal cooking temperature for TCS food cooked in a microwave?	you should label all ready to eat TCS food that is prepped in house and held longer than
minimum internal temperature for ground meat or seafood, injected meat, and eggs for hot held service	at what internal temperature should raw meat, poultry, and seafood be stored?
what is the minimum internal cooking temperature for poultry?	cold TCS food must be received at what internal temperature
TCS food must be reheated to what temperature for 15 seconds within 2 hours	what is the temperature range for the danger zone?(_ to _, just put the #s)
minimum internal temperature for poultry, stuffing, stuffed meat or seafood or pasta, dishes that include previously cooked, TCS ingredients	how long must shellstock tags be kept on file?
in a heat-sanitizing dishwashing machine, what is the minimum temperature for the final rinse?(just put the #)	what temperature does the water have to be for washing hands
removes bits of baked cheese from a pot	commercially processed food that will be hot held

acids in the food can leach zinc into the food	conduct a hazard analysis
at room temperature	cooking food in the right temperature
become ill themselves	cool food from 135 to 70 within 2 hours
bimetallic stemmed thermometer	cool it from 70 to 41 in the next four hours
botulism	Creating a master cleaning schedule, training your employees to follow it, and monitoring the program to make sure it works
chemicals	cross-connection
clean, rinse, and sanitize	the date the food should be sold
cleaned, rinsed, and sanitized	degreaser
close the affected area and clean it	delimer
color	deny pests access to the operation

what is the first step in developing a HACCP plan?	why should food NOT be stored in a galvanized container
can reduce salmonella spp. in poultry to safe levels	what is one way that food should NEVER be thawed?
the first step in cooling TCS food	people who are carriers are able to carry pathogens in their systems and infect others, yet they never
the second step in cooling TCS food	useful for checking large or thick food
three things to focus on when developing a cleaning program	food commonly linked with the bacteria are dented cans, baked potatoes
a hose connected to a running faucet that is left submerged in a bucket is an example of a	occupational safety and health administration(OSHA) has requirements for using___
labels on containers of ready to eat TCS food that was prepped on site must include	what are the the steps in a three compartment sink
clean a grill backsplash	if a food contact surface has been soiled, what three actions must be performed before it can be used again?
remove mineral deposits from a steam table	a backup of raw sewage has occurred in the kitchen. what should happen next?
what is the first basic rule of an integrated pest management program?	the effectiveness of chemical sanitizers is NOT affected by its

deny pests food, water, and a nesting or hiding place	the HACCP system
detergent	identify corrective actions
determine critical control points(CCPs)	immersion probes
establish critical limits	individuals and small groups
establish monitoring procedures	inform employees of safe use and hazards associated with chemicals used in the operation
establish procedures for record keeping and documentation	insert the thermometer of the stem into the thickest part of the product
every 4 hours	insulated
the federal government's recommendations for foodservice sanitation regulations	IPM program
fully describe each menu item to customers who ask, including any secret ingredients	Jaundice
gap between what an employee knows and what an employe needs to know	keep it accurate

is used to control risks and hazards throughout the flow of food	what is the second basic rule of an integrated pest management(IPM) program?
what is the fifth step in developing a HACCP plan?	wash a kitchen wall
use these to check the temperature of liquids, like soups, sauces, and frying oil	what is the second step in developing a HACCP plan?
on-the-job training works best for	what is the third step in developing a HACCP plan?
what is the purpose of Material Safety Data Sheets	what is the fourth step in developing a HACCP plan?
what is the right way to measure the temperature of fresh meat, poultry, or seafood when it is delivered	what is the seventh step in developing a HACCP plan?
what type of container should be used to transport TCS food from the place of preparation to the place of service?	if a food contact surface is in constant use, how often must it be cleaned and sanitized
the best way to deal with pets is to have an	what is the FDA food code?
a foodhandler must be excluded from the operation for which symptom?	when taking the orders of customers with food allergies, a server should
what is the calibration nut on a bimetallic stemmed thermometer used for?	a training need is a

keep the foodhandler away from duties that involve food	sous-vide
Material Safety Data sheet	spore
minimum internal cooking temperature of food	state
pasteurized	state or local regulatory authority
person's intestines	surface temperature
pile of soft materials in a corner	thermocouples and thermistors
practice the skill	thrown out immediately
shiga toxin producing e coli	time-temperature abuse
show if food has been time-temperature abused during shipment	touching the walls
sliced cantaloupe	toxic metal poisoning

cooking food in an airtight bag in hot water at 140 degrees for a long period of time	what should a manager do when a foodhandler reports being diagnosed with shigellosis?
what is form some bacteria take to keep from dying when they do not have enough food?	OSHA requires chemical manufacturers and suppliers to provide a_____ for each hazardous chemical they sell
most regulations for foodservice operations are at what level?	when using a bottom to top shelving order, what determines the best placement of food in a cooler?
which agency enforces food safety in a foodservice operation?	raw or undercooked dishes made for high-risk populations must use eggs that have been___.
what is an infrared thermometer used to measure?	where is the only place a foodborne virus can reproduce?
good for checking the temperature of thick and thin food	___ is a sign of a possible rodent infestation
hot TCS food that has been held below 135 for over 4 hours should be	to learn a new skill, learners must be given the opportunity to___.
what can cause histamine to form in tuna?	linked with contaminated ground beef and produce
food stored in a dry-storage area should NOT be	what do time-temperature indicators do?
cooking tomato sauce in a copper pot can cause which food borne illness	an example of TCS food is



use a test kit to check the sanitizer's concentration when mixing it	
vacuum-breaker	
verify that the system works	
Virus	
wash their hands	
the water vaporizes before items can be sanitized	
wheezing	
when hired, and then periodically after that	
work with a licensed PCO to eliminate pests that do enter the operation	

	to make sure that the chemical sanitizer is at the correct strength,___
	what is the only certain way to prevent backflow?
	what is the sixth step in developing a HACCP plan?
	what type of pathogen is hepatitis A?
	viruses such as norovirus and hepatitis a can be spread when foodhandlers fail to
	what happens when the water temperature in a high temperature dishwashing machine is too high?
	a customer having an allergic reaction may show which symptom?
	when should employees receive food safety training?
	what is the third basic rule of an integrated pest management(IPM) program?