

Study Questions

Circle the best answer to each question.

- ① **What is the maximum water temperature allowed when thawing food under running water?**
 - A 70°F (21°C)
 - B 65°F (18°C)
 - C 60°F (16°C)
 - D 55°F (13°C)

- ② **What must food handlers do to food immediately after thawing it in the microwave oven?**
 - A Hold it.
 - B Cook it.
 - C Cool it.
 - D Freeze it.

- ③ **What can occur if prep tables are not cleaned and sanitized between uses?**
 - A Off flavors in food
 - B Cross-contamination
 - C Toxic-metal poisoning
 - D Time-temperature abuse

- ④ **A food handler thaws several frozen turkeys on a prep table. What is the danger that this poses to the food?**
 - A Off flavors in food
 - B Cross-contamination
 - C Toxic-metal poisoning
 - D Time-temperature abuse

- ⑤ **A food handler pulled a hotel pan of tuna salad from the cooler and used it to prepare six tuna salad sandwiches. What is the problem with this situation?**
 - A Cross-contamination
 - B Poor personal hygiene
 - C Time-temperature abuse
 - D Poor cleaning and sanitizing

- ⑥ **What is the minimum internal cooking temperature for stuffed pork chops?**
 - A 135°F (57°C) for 15 seconds
 - B 145°F (63°C) for 15 seconds
 - C 155°F (68°C) for 15 seconds
 - D 165°F (74°C) for 15 seconds

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- ⑦ **What is the minimum internal cooking temperature for eggs, meat, poultry, and seafood cooked in a microwave oven?**
- A 135°F (57°C)
 - B 145°F (63°C)
 - C 155°F (68°C)
 - D 165°F (74°C)
- ⑧ **What is the minimum internal cooking temperature for eggs that will be hot-held for service?**
- A 135°F (57°C) for 15 seconds
 - B 145°F (63°C) for 15 seconds
 - C 155°F (68°C) for 15 seconds
 - D 165°F (74°C) for 15 seconds
- ⑨ **What is the minimum internal cooking temperature for ground beef?**
- A 135°F (57°C) for 15 seconds
 - B 145°F (63°C) for 15 seconds
 - C 155°F (68°C) for 15 seconds
 - D 165°F (74°C) for 15 seconds
- ⑩ **Which food should not be offered on a children's menu: a rare hamburger, fried chicken tenders, grilled cheese sandwich, or spaghetti with meat sauce?**
- A Rare hamburger
 - B Fried chicken tenders
 - C Grilled cheese sandwich
 - D Spaghetti with meat sauce
- ⑪ **A food handler can cool a stockpot of clam chowder by placing it into a**
- A cooler.
 - B freezer.
 - C sink of ice water.
 - D cold-holding unit.
- ⑫ **What temperature must TCS food be reheated to if it will be hot-held?**
- A 135°F (57°C) for 15 seconds
 - B 145°F (63°C) for 15 seconds
 - C 155°F (68°C) for 15 seconds
 - D 165°F (74°C) for 15 seconds

- ⑬ A food handler is reheating commercially processed cheese sticks, which will be hot-held on a buffet. What temperature must the cheese sticks be reheated to?
- A 135°F (57 °C)
 - B 145°F (63°C)
 - C 155°F (68° C)
 - D 165°F (74° C)
- ⑭ When reheating partially cooked food for service, what minimum internal temperature must be reached?
- A 135°F (57°C) for 15 seconds
 - B 145°F (63°C) for 15 seconds
 - C 155°F (68°C) for 15 seconds
 - D 165°F (74°C) for 15 seconds

For answers, please turn to page 6.25.