

**Study Questions**

Circle the best answer to each question.

- ① **A food handler has finished trimming raw chicken on a cutting board and needs the board to prep vegetables. What must be done to the cutting board?**
  - A It must be dried with a paper towel.
  - B It must be turned over to the other side.
  - C It must be washed, rinsed, and sanitized.
  - D It must be rinsed in hot water and air-dried.
  
- ② **How far must a bimetallic stemmed thermometer be inserted into food to give an accurate reading?**
  - A Up to the tip of the thermometer stem
  - B Just past the tip of the thermometer stem
  - C Past the dimple of the thermometer stem
  - D Up to the dimple in the thermometer stem
  
- ③ **Which probe should be used to check the temperature of a large stockpot of chili?**
  - A Air probe
  - B Immersion probe
  - C Penetration probe
  - D Surface probe
  
- ④ **At what temperatures do most foodborne pathogens grow most quickly?**
  - A Between 0°F and 41°F (-17°C and 5°C)
  - B Between 45°F and 65°F (7°C and 18°C)
  - C Between 70°F and 125°F (21°C and 52°C)
  - D Between 130°F and 165°F (54°C and 74°C)
  
- ⑤ **Which type of thermometer can read temperature without touching the item's surface?**
  - A Air probe
  - B Immersion probe
  - C Infrared
  - D TTI

- ⑥ A thermometer used to measure the temperature of food must be accurate to what temperature?
- A +/- 2°F or +/- 1°C
  - B +/- 4°F or +/- 3°C
  - C +/- 6°F or +/- 5°C
  - D +/- 8°F or +/- 7°C
- ⑦ What device can be used to record time-temperature abuse during the delivery of food?
- A Bimetallic stemmed thermometer
  - B Thermistor
  - C Thermocouple
  - D Time-temperature indicator

*For answers, please turn to page 4.14.*