

### Apply Your Knowledge

Pick the Correct Way to Prep Food

Write an **X** next to the correct answer in each pair.

① To thaw frozen food:

- \_\_\_\_\_ (A) Place the item on a prep table at room temperature.  
 \_\_\_\_\_ (B) Place the item in a cooler which keeps it at 41°F (5°C) or lower.

② To preserve food by smoking it:

- \_\_\_\_\_ (A) Make sure the item has been thawed before smoking it.  
 \_\_\_\_\_ (B) Make sure you contact your local regulatory authority to get a variance.

③ When using leftovers of TCS food to make salads:

- \_\_\_\_\_ (A) Make sure to throw out leftovers held at 41°F (5°C) or lower after 7 days.  
 \_\_\_\_\_ (B) Make sure to throw out leftovers held at 41°F (5°C) or lower after 10 days.

④ When using pooled eggs:

- \_\_\_\_\_ (A) Cook them promptly after mixing, or store them at room temperature.  
 \_\_\_\_\_ (B) Cook them promptly after mixing, or store them at 41°F (5°C) or lower.

### Handling Ice

Write an **X** next to each unsafe practice when handling ice.

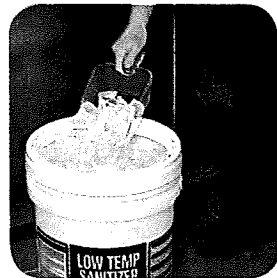
① \_\_\_\_\_



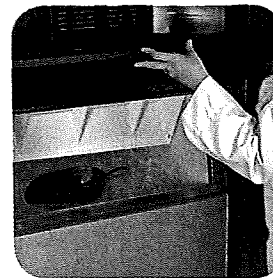
③ \_\_\_\_\_



② \_\_\_\_\_



④ \_\_\_\_\_



For answers, please turn to page 6.24.