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

Continued on the next page
Continued from previous page

2. 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)

3. 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

4. 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

5. 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

6. 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.

7. 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
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)

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.