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
2
3
4

For answers, please turn to page 6.24.