

Activity Quiz 5



The Flow of Food: An Introduction

Name _____ Date _____

True or False?

- ① _____ When calibrating a thermometer by the ice-point method, set the thermometer to 45°F (7°C) after placing it in ice water.
- ② _____ Rinsing a cutting board will prevent cross-contamination with the next food item placed on it.
- ③ _____ Some thermometers cannot be calibrated.
- ④ _____ Chicken held at an internal temperature of 125°F (52°C) has been time-temperature abused.

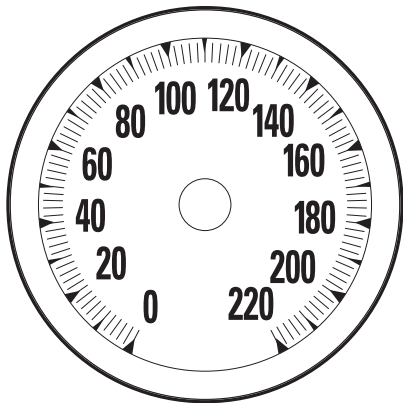
Cross-Contamination

Name two ways you can prevent cross-contamination.

- _____
- _____

Temperature Danger Zone

- ① Fill in the thermometer below to show the temperature danger zone in either Fahrenheit or Celsius.

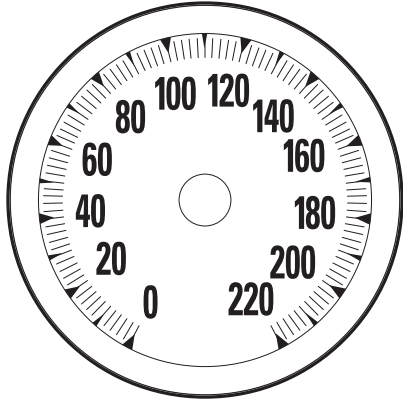


_____ °F (_____ °C) to _____ °F (_____ °C)

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- ② Fill in the thermometer below to show the temperature range in either Fahrenheit or Celsius at which foodborne pathogens grow most quickly.



_____ °F (_____ °C) to _____ °F (_____ °C)

General Thermometer Guidelines

Fill in the blanks with the word or words that complete the sentences the right way.

- ① Never use _____ thermometers to check food temperature.
- ② Place a probe into the _____ part of the food.
- ③ Wait _____ seconds after inserting a probe before recording the temperature of a food.
- ④ Make sure your thermometers are accurate by _____ them regularly.
- ⑤ Sanitize thermometers by using a sanitizing solution for _____ surfaces.

Answers

True or False?

- ① F
- ② F
- ③ T
- ④ T

Cross-Contamination

Here are some ways to prevent cross-contamination.

- Use separate equipment for each type of food.
- Clean and sanitize all work surfaces, equipment, and utensils after each task.
- Prep different types of food at different times.
- Buy prepared food.

Temperature Danger Zone

- ① 41°F (5°C) to 135°F (57°C)
- ② 70°F (21°C) to 125°F (52°C)

General Thermometer Guidelines

- ① glass
- ② thickest
- ③ 15
- ④ calibrating
- ⑤ food-contact