

Activity Quiz 8

The Flow of Food: Service



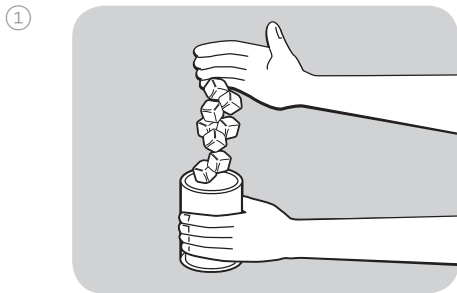
Name _____ Date _____

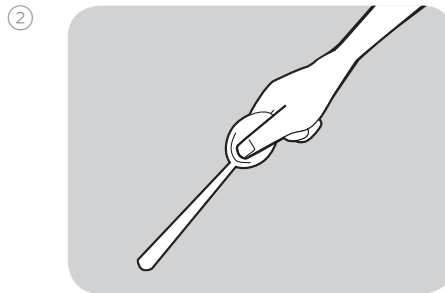
True or False?

- ① _____ Hold cold TCS food at an internal temperature of 41°F (5°C) or lower.
- ② _____ Hold hot TCS food an internal temperature of 120°F (49°C) or higher.
- ③ _____ Your operation can hold chicken salad at room temperature if the salad has a label specifying that it must be thrown out after eight hours.
- ④ _____ When holding TCS food for service, the internal temperature must be checked at least every four hours.

Service Guidelines

Under each picture, describe what the server is doing wrong and explain what the server should do instead.







Short Answer

- ① Why shouldn't a server use his or her bare hands to scoop ice?

- ② What can happen if food has not been held at the correct temperature?

Answers

True or False?

- ① T
- ② F
- ③ F
- ④ T

Service Guidelines

- ① The server is using his/her hands to put ice into a glass. The server should use an ice scoop.
- ② The server is holding the spoon by the food-contact surface. The server should hold the spoon by the handle.
- ③ Glasses are stacked and the server is holding the bottom glass by its food-contact surface. The server should carry glasses in a rack or on a tray to avoid touching the food-contact surfaces.

Short Answer

- ① Pathogens on the server's hands are transferred to the ice. The customer who drinks the liquid served over the ice with the pathogen could get sick.
- ② Pathogens present in the food can grow to harmful levels and cause a foodborne illness.