

Activity Quiz 4

The Flow of Food: An Introduction



Name _____ Date _____

True or False?

- ① _____ Rinsing a cutting board will prevent cross-contamination with the next food item placed on it.
- ② _____ Some thermometers cannot be calibrated.
- ③ _____ Chicken held at an internal temperature of 125°F (52°C) has been time-temperature abused.

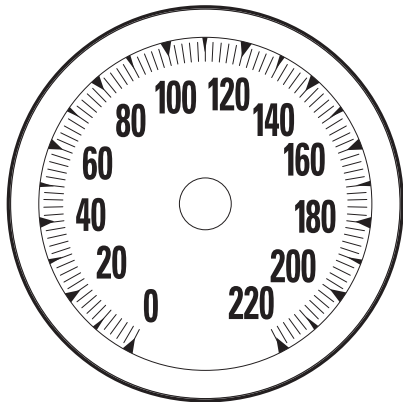
Cross-Contamination

Name two ways you can prevent cross-contamination.

- _____
- _____

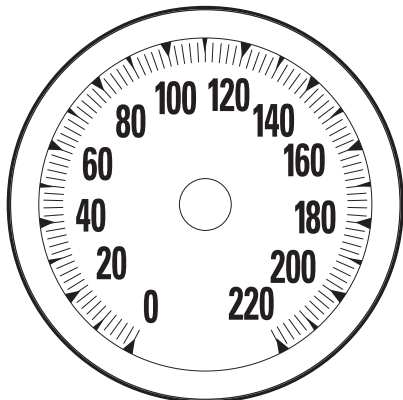
Temperature Danger Zone

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



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

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



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

General Thermometer Guidelines

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

- ① Thermometers used to measure the temperature of food must be accurate to _____ .
- ② Place a probe into the _____ part of the food.
- ③ Wait _____ seconds after inserting a bimetallic stemmed thermometer 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 appropriate for _____ surfaces.

Answer Key

True or False?

- ① F
- ② T
- ③ T

Cross-Contamination

Here are some ways to prevent cross-contamination:

- Use separate equipment for raw and ready-to-eat food.
- Clean and sanitize all work surfaces, equipment, and utensils before and after each task.
- Prep raw meat, fish, and poultry; and ready-to-eat 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 +/- 2°F or +/- 1°C
- ② thickest
- ③ 15
- ④ calibrating
- ⑤ food-contact