

## Activity Quiz 7

# The Flow of Food: Service



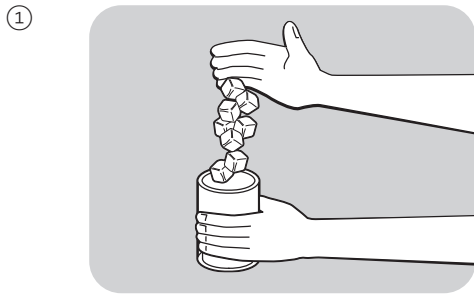
Name \_\_\_\_\_ Date \_\_\_\_\_

### True or False?

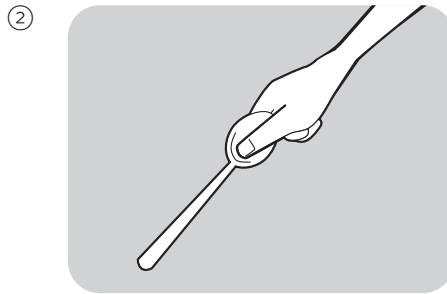
- ① \_\_\_\_\_ Hold cold TCS food at an internal temperature of 41°F (5°C) or lower.
- ② \_\_\_\_\_ Hold hot TCS food at an internal temperature of 120°F (49°C) or higher.
- ③ \_\_\_\_\_ Your operation may be allowed to hold chicken salad without temperature control if the operation has written procedures maintained on-site and made available to the regulatory authority upon request.
- ④ \_\_\_\_\_ When holding TCS food for service, the internal temperature must be checked at least every four hours.
- ⑤ \_\_\_\_\_ A serving utensil cannot be stored outside of the food.
- ⑥ \_\_\_\_\_ A single-service carryout container cannot be refilled for a customer.

### Service Guidelines

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



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\_\_\_\_\_  
\_\_\_\_\_



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### Short Answer

① Why shouldn't a server use a glass to scoop ice?

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

② When serving food, how many serving utensils must be available?

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## Answer Key

### True or False?

- ① T
- ② F
- ③ T
- ④ T
- ⑤ F
- ⑥ T

### Service Guidelines

- ① The server is using their hands to put ice into a glass. The server should use an ice scoop or tongs.
- ② The server is holding the spoon by the food-contact surface. The server should hold the spoon by the handle.
- ③ The server is touching the food-contact surface of the cup. The server should carry cups and glasses in a rack or on a tray to avoid touching the food-contact surfaces.

### Short Answer

- ① The glass may break or chip.
- ② When serving food, a separate utensil should be used for each food item.