

Basic Food Safety Quiz

Name: _____

1. Cold Foods should be held at a maximum temperature of _____°F
2. Hot Foods should be held at a minimum temperature of _____°F
3. List three potentially hazardous foods _____
4. What kinds of foods are you not allowed to touch with your bare hands? _____

5. If I have been vomiting or have diarrhea I should... _____

6. I should always wash my hands after... _____

7. In the refrigerators and freezers I should make sure that the raw meats are always stored where? _____

8. If the tuna salad is made on the 1st of the month it must be used or discarded by (date) _____
9. When cooling foods I must make sure that they are quick cooled. They must be cooled from 135°F to _____°F in 2 hours and then from _____°F to 41°F in _____ hours.
10. The sanitizer we use is _____ and must be used at a concentration of _____ ppm.

Quiz Score: _____ Date: _____

Comments: _____

Check your answers on page 31.