

Activity Quiz 7

The Flow of Food: Service



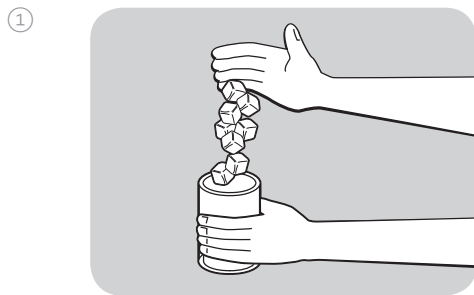
Name _____ Date _____

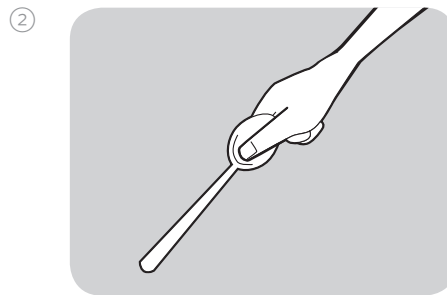
True or False?

- ① _____ Hold cold TCS food at an internal temperature of 41°F (5°C) or lower.
- ② _____ Hold hot TCS food an internal temperature of 120°F (49°C) or higher.
- ③ _____ Your operation may be allowed to 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 a glass to scoop ice?

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

Answer Key

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 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 Pathogens present in the food can grow to harmful levels and cause a foodborne illness.