

Name: _____

Date: _____

Video 3 - Safe Food Storage

Quiz questions:

1. What is the correct holding temperature for hot food? For cold food? (Circle the best answer)
 - a. Oven temperature; refrigerator temperature
 - b. <140°F; >40°F
 - c. > 140°F; <41°F
 - d. >160°F;<45°F

2. Why should food not be stored on the floor? (Circle the best answer)
 - a. It is more difficult to label and date food when it is on the floor
 - b. The floor is too cold and hard for food storage
 - c. Trip hazard, easier for pests to get to food, for ease of cleaning
 - d. Air needs to circulate 4" under food to keep it fresh

3. The reason for not storing chemicals with food is because chemicals are more expensive than food. (True/False)

4. What is the correct thing to do if you find a dented can? (Circle the best answer)
 - a. Take it home for personal use
 - b. Throw it away immediately
 - c. Put "do not use" label on it, then throw it away
 - d. Put can in an area set aside for return or disposal; label "do not use"; notify supervisor
 - e. Try to straighten and take the dent out of the can

5. What information should be on a food label? (Circle the best answer)
 - a. What the food is, when opened or prepared, use-by/expiration date
 - b. Calories and protein, # of servings
 - c. Signature of employee who dated the food, temperature of the food
 - d. Where the food should be stored, temperature of the food, # of servings

Answer key:

1. c
2. c
3. False
4. d
5. a