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