

fold

Come and Get It

001

fold

Why would you use one set of equipment for raw meat and another set of equipment for ready-to-eat food?

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100 points

To prevent cross-contamination

002

fold

What is the temperature danger zone?

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200 points

The temperature danger zone is the temperature range from 41° F to 135° F (5° C to 57° C), in which pathogens grow well.

003

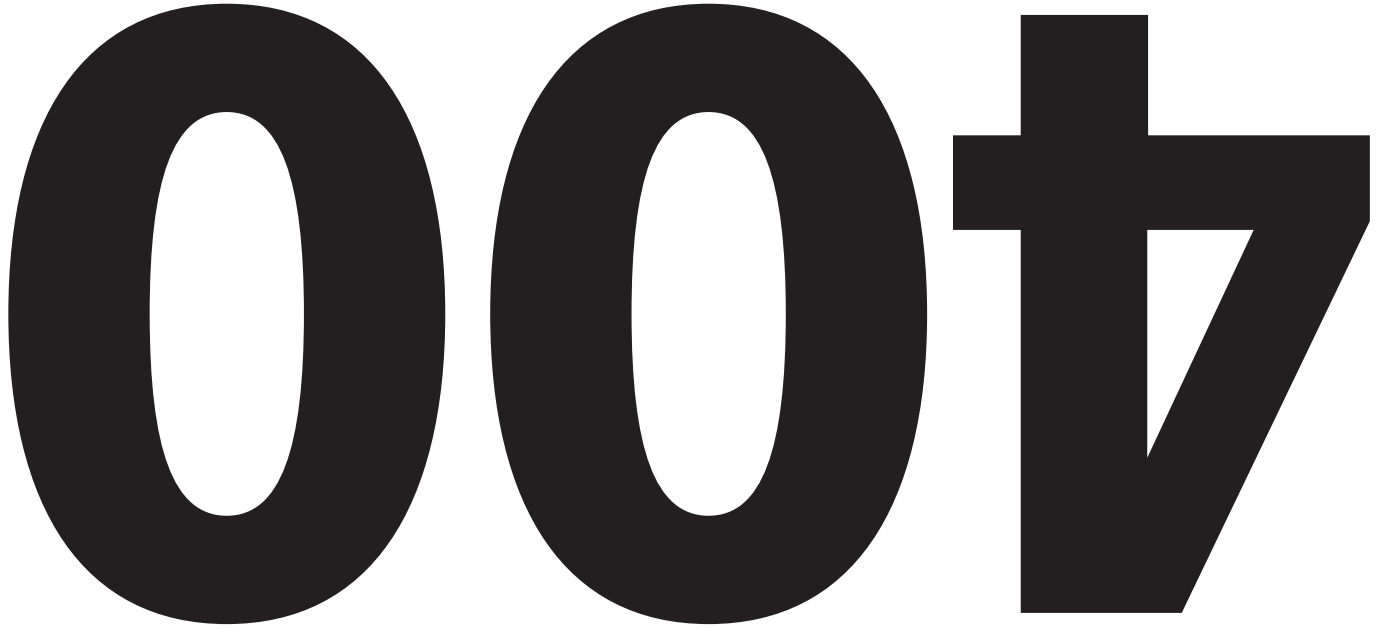
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Name three items that must not be used to misrepresent the appearance of food.

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300 points

- Food or color additives
- Colored overwraps
- Lights



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List the minimum internal cooking temperatures for poultry, ground pork, and pork chops.

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400 points

- **Poultry:** 165°F (74°C) for 15 seconds
- **Ground pork:** 155°F (68°F) for 15 seconds
- **Pork chops:** 145°F (63°C) for 15 seconds

0009

fold

What is the minimum internal temperature that TCS food must reach when it is being reheated for hot-holding?

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500 points

Within two hours, the food must reach a minimum internal temperature of 165°F (74°C) for 15 seconds
