

FOOD SAFETY SHOWDOWN SUPPLEMENT

BONUS CATEGORY: “KEEP IT COOL”

For National Food Safety Education Month, create your own “bonus” category on keeping food cool as an addition or substitute to the ServSafe™ Food Safety Showdown. On an 8 _ x 11 sheet of paper, mark the questions below on one side and the point value on the other side. Play the game following the same rules.

100 Points

Question:

Name two factors that influence the way foods are cooled.

Answer:

1. *The thickness of the food, or distance to its center.*
2. *The density of the food product.*

200 Points

Question:

How much lower should the temperature be set in order to maintain proper food temperatures?

Answer:

2°F (1°C) lower. For example. To hold poultry at an internal temperature of 41°F (5°C), the air temperature in the refrigerator should be 38°F (3°C).

300 Points

Question:

What are two signs that product has been temperature abused?

Answer

1. *Ice crystals*
2. *Wet or damp boxes*
3. *Air temperature of the truck is above the minimum or the temperature recording device recorded temperatures above the minimum.*
4. *There is an off odor or color. The product is slimy to the touch.*

400 Points

Question:

Name two methods that can help maintain product temperatures in the refrigerator.

Answer:

1. *Monitor the temperature of the storage unit with two thermometers; one to be hung in the coolest part of the unit and one in the warmest.*
2. *Avoid chilling large quantities of hot food in the refrigerator.*
3. *Do not overload the unit.*
4. *Use open shelving.*
5. *Keep the door closed.*

500 Points

Question:

In preparing protein-based salads (ie: chicken, tuna, egg) name two precautions you can take to minimize the rapid growth of microorganisms.

Answer:

1. *Make sure that the proteins are thoroughly cooked and properly cooled.*
2. *Make sure foodhandlers wash their hands before preparing food.*
3. *Leave food in the refrigerator until all ingredients are ready to be mixed.*
4. *Chill the ingredients before making the salad.*
5. *Prepare small batches at a time to avoid leaving food sit out at room temperature for long periods of time.*