How To Store Food Properly Quiz Sheet

Name:	Do	ite:	Score:			
TRUE OR	FALSE					
T F	1. Deliveries should be stored immediately after they have been inspected.					
T F	2. The temperature of food stored in refrigerators should be checked regularly.					
T F	3. Food should be stored by use-by-dates so the oldest product gets used first.					
MULTIPLE	E CHOICE					
	1. Food should be stored at least inch(es) off the floor.					
	a. one b. two		four six			
	2. Chemicals should be stored					
	a. above food.b. below food.	c. d.	away from food. behind food.			
	3. Raw meat should be storeda. above ready-to-eat food.b. on the same shelf as ready-to-eat food.		below ready-to-eat food. behind ready-to-eat food.			
FYFRCISE	·		•			

EVEILINE

Draw a line from each item to the proper walk-in storage shelf.











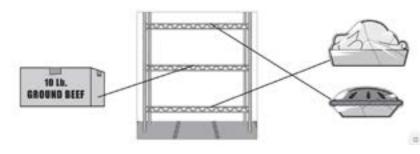
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How To Store Food Properly Answer Sheet

Name:	Do	ate:	Score:		
TRUE OR	FALSE				
T_X_ F	1. Deliveries should be stored immediately after they have been inspected.				
T_X_ F	2. The temperature of food stored in refrigerators should be checked regularly.				
T_X_ F	3. Food should be stored by use-by-dates so the oldest product gets used first.				
MULTIPLE	E CHOICE				
d	1. Food should be stored at least inch(es) off the floor.				
	a. one b. two		four six		
C	2. Chemicals should be storeda. above food.b. below food.		away from food. behind food.		
C	3. Raw meat should be storeda. above ready-to-eat food.b. on the same shelf as ready-to-eat food.		below ready-to-eat food. behind ready-to-eat food.		

EXERCISE

Draw a line from each item to the proper walk-in storage shelf.



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