Activity Quiz 4
The Flow of Food: An Introduction

Name ___________________________ Date __________________

True or False?

1. Rinsing a cutting board will prevent cross-contamination with the next food item placed on it.
2. Some thermometers cannot be calibrated.
3. Chicken held at an internal temperature of 125˚F (52˚C) has been time-temperature abused.

Cross-Contamination

Name two ways you can prevent cross-contamination.

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Temperature Danger Zone

1. Fill in the thermometer below to show the temperature danger zone in either Fahrenheit or Celsius.

   ______˚F (_______˚C) to _______˚F (_______˚C)

2. Fill in the thermometer below to show the temperature range at which foodborne pathogens grow most quickly in either Fahrenheit or Celsius.

   ______˚F (_______˚C) to _______˚F (_______˚C)
General Thermometer Guidelines

Fill in the blanks with the word or words that complete the sentences correctly.

1. Thermometers used to measure the temperature of food must to accurate to ________.
2. Place a probe into the ________ part of the food.
3. Wait ________ seconds after inserting a bimetallic stemmed thermometer before recording the temperature of a food.
4. Make sure your thermometers are accurate by ________ them regularly.
5. Sanitize thermometers by using a sanitizing solution for ________ surfaces.
Answer Key

True or False?

1. F
2. T
3. T

Cross-Contamination
Here are some ways to prevent cross-contamination:

- Use separate equipment for each type of food.
- Clean and sanitize all work surfaces, equipment, and utensils after each task.
- Prep raw meat, fish, and poultry; and ready-to-eat food at different times.
- Buy prepared food.

Temperature Danger Zone

1. 41°F (5°C) to 135°F (57°C)
2. 70°F (21°C) to 125°F (52°C)

General Thermometer Guidelines

1. +/- 2°F or +/- 1°C
2. thickest
3. 15
4. calibrating
5. food-contact