

fold

Into the Flow

001

fold

Name the two requirements for a supplier to be considered an approved food supplier.

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100 points

- They must be inspected and can show an inspection report
- They must be in compliance with applicable local, state, and federal laws

00Z

fold

How long can chicken salad, prepped in-house and held at 41°F (5°C) or lower, be stored?

Into the Flow

200 points

A maximum of seven days

003

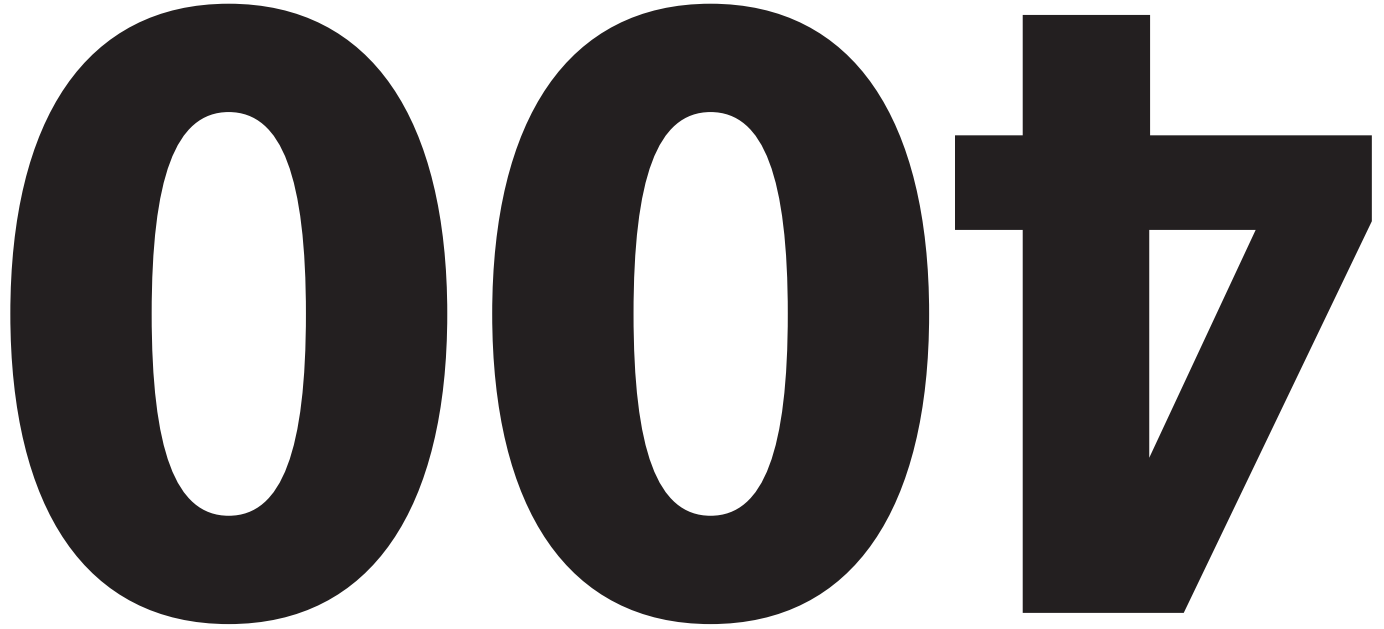
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What are the temperature requirements for receiving fresh meat and shell eggs?

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300 points

- **Fresh meat:** Internal temperature of 41°F (5°C) or lower
- **Shell eggs:** Air temperature of 45°F (7°C) or lower



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A food handler is prepping a pot of chili on May 1 using sausage and ground beef. The sausage has a use-by date of May 10. The ground beef has a use-by date of May 6. What should the use-by date of the chili be?

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400 points

May 6

009

fold

From top to bottom, what order should duck, ground beef, salmon, and strawberries be stored in the same cooler?

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500 points

- Duck
- Ground beef
- Salmon
- Strawberries