

fold

It's Your Serve

001

fold

What is the maximum internal temperature for holding cold TCS food?

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100 points

Cold TCS food must be held at a maximum of 41°F (5°C)

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Name two ways to avoid bare-hand contact with ready-to-eat food.

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200 points

- Use single-use gloves
- Use deli sheets
- Use tools such as tongs or spatulas

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What part of dishes and utensils must servers avoid touching?

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300 points

The food-contact surface, such as the top of a plate or the rim of a glass

0017

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What are the *only* types of food that may be re-served to another customer?

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400 points

In general, you may re-serve only unopened, prepackaged food in good condition; these include condiment packets and wrapped crackers; you may re-serve bottles of condiments as well.

009

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List all of the conditions that must be met to hold hot TCS food *without* temperature control.

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500 points

- Hold the food at 135°F (57°C) or higher before removing it from temperature control
- Label the food with the time you must throw it out, which is 4 hours after it was removed from temperature control
- Sell, serve, or throw out the food within four hours