

Proper Temperatures for Hot- and Cold-Holding Quiz Sheet

Name: _____ Date: _____ Score: _____

TRUE OR FALSE

- T ___ F ___ 1. If food is not held at the proper temperature, customers can become ill.
- T ___ F ___ 2. The temperature danger zone is between 41°F (5°C) and 135°F (57°C).
- T ___ F ___ 3. Food being held at room temperature is in the Temperature Danger Zone.

MULTIPLE CHOICE

- ___ 1. Hot beef and vegetable stew should be held at
- a. 135°F (57°C) or higher.
 - b. 120°F (49°C) or higher.
 - c. 90°F (32°C) or higher.
 - d. 70°F (21°C) or higher.
- ___ 2. Cold tuna salad for sandwiches should be held at
- a. 60°F (16°C) or lower.
 - b. 55°F (13°C) or lower.
 - c. 50°F (10°C) or lower.
 - d. 41°F (5°C) or lower.

SHORT ANSWER

What happens when food has not been held at the proper temperature?

Proper Temperatures for Hot- and Cold-Holding Quiz Sheet Answers

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SHORT ANSWER

What happens when food has not been held at the proper temperature?

- Pathogens present in the food can grow and make someone ill.