## Activity Quiz 7

The Flow of Food: Service

## ServSafe <br> Natoman estasanat scocaseon

Name

Date

## True or False?

(1) $\qquad$ Hold cold TCS food at an internal temperature of $41^{\circ} \mathrm{F}\left(5^{\circ} \mathrm{C}\right)$ or lower.
(2) $\qquad$ Hold hot TCS food an internal temperature of $120^{\circ} \mathrm{F}\left(49^{\circ} \mathrm{C}\right)$ or higher.
(3) $\qquad$ Your operation may be allowed to hold chicken salad at room temperature if the salad has a label specifying that it must be thrown out after eight hours.
(4) $\qquad$ When holding TCS food for service, the internal temperature must be checked at least every four hours.

## Service Guidelines

Under each picture, describe what the server is doing wrong and explain what the server should do instead.
(1)
$\qquad$

(3)

$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$

## Short Answer

(1) Why shouldn't a server use a glass to scoop ice?
$\qquad$
$\qquad$
$\qquad$
(2) What can happen if food has not been held at the correct temperature?
$\qquad$
$\qquad$
$\qquad$

## Answer Key

## True or False?

(1) T
(3) F
(4) $T$

## Service Guidelines

The server is using his/her hands to put ice into a glass. The server should use an ice scoop.The server is holding the spoon by the food-contact surface. The server should hold the spoon by the handle.The server is touching the food-contact surface of the cup. The server should carry cups and glasses in a rack or on a tray to avoid touching the food-contact surfaces.
## Short Answer

The glass may break or chip.Pathogens present in the food can grow to harmful levels and cause a foodborne illness.