Food Safety Showdown! It's Your Serve, Version A

fold

It's Your Serve



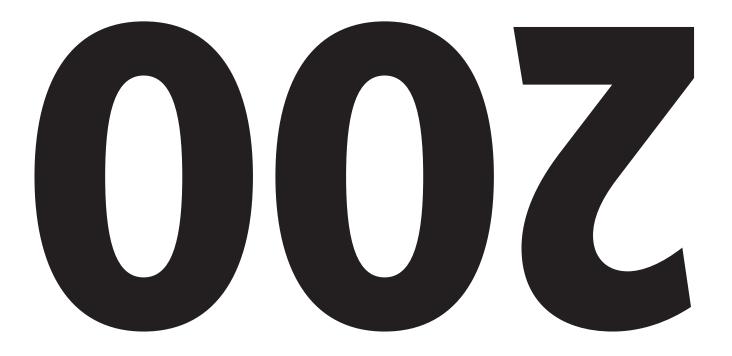
What should be the internal temperature for holding hot TCS food?

fold

It's Your Serve

100 points

135°F (57°C) or higher



fold

What are the two biggest hazards to food when serving it off-site?

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200 points

Contamination

Time-temperature abuse



Name two ways to prevent customers from contaminating self-service areas.

fold

300 points

It's Your Serve

- Place tood in display cases, or package it in a way that
 Protects it from contamination
 - Monitor guests
 - emeti boot ledel •
 - Install sneeze guards



Name two alternatives for avoiding bare-hand contact with ready-to-eat food.

fold

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400 points

Using spatulas, tongs, deli sheets, or other utensils

Wearing single-use gloves

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Sell, serve, or throw out the potato said within six hours

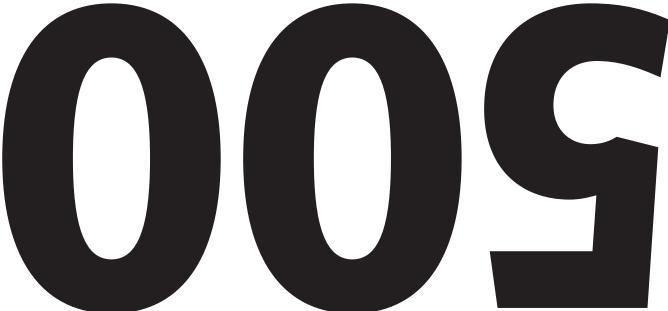
It's Your Serve

exceeds this temperature (21°C) while it is being served; throw out any food that Make sure the tood temperature does not exceed 70°F

What are the requirements for holding

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potato salad without temperature control?



500 points

the time you must throw it out

removing it from retrigeration

• Label it with the time you removed it from refrigeration and

Hold the potato salad at 41°F (5°C) or lower before