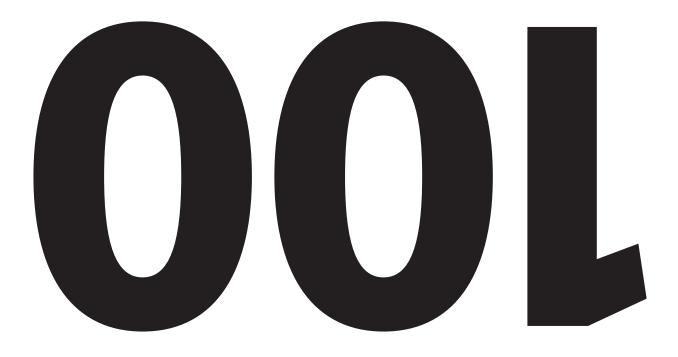
Food Safety Showdown! It's Your Serve, Version B

fold

It's Your Serve



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

fold

It's Your Serve

100 points

(C°2) 7°f4 to mumixem a ta blad ad trum boot 2CT bloC



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

fold

It's Your Serve

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



fold

What part of dishes and utensils must servers avoid touching?

It's Your Serve

300 points

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



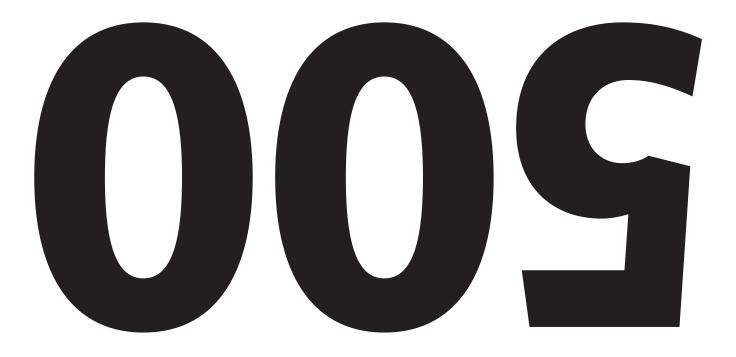
What are the *only* types of food that may be re-served to another customer?

fold

It's Your Serve

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



fold

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

It's Your Serve

500 points

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