**Times and Temps**

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| **Points** | **Answer** | **Question** |
| 100 | 41 oF to 135 oF | What is the Temperature Danger Zone? |
| 200 | 155°F (68°C) for 15 seconds | What is the minimum internal cooking temperature for ground beef? |
| 300 | Defrosting food on the counter at room temperature. | What is NOT a safe method to defrost frozen foods? |
| 400 | The minimum internal cooking temperature for turkey. | What is 165°F (74°C) for 15 seconds? |
| 500 | The most common factor leading to foodborne illness. | What is time and temperature abuse? |

**Hygiene and HACCP**

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| **Points** | **Answer** | **Question** |
| 100 | The proper way to turn off the faucet after washing hands. | What is using a paper towel to turn off the faucet? |
| 200 | Bracelets, watches, dangly earrings, rings other than plain bands. | What are types of jewelry that shouldn’t be worn while preparing food? Or What are examples of physical contaminants? |
| 300 | The first step of HACCP. | What is “Hazard Analysis”? Or What is “Identify Hazards”? |
| 400 | What you should do when you have a cut, scrape, burn, or open wound on your hands. | What are bandaging the wound with an impermeable bandage and wearing gloves? |
| 500 | A point during the food flow where hazards can be prevented, or reduced to acceptable levels before a food is served. | What is a Critical Control Point? |

**Contamination and Storage**

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| **Points** | **Answer** | **Question** |
| 100 | The proper placement of raw chicken in the cooler. | What is below all ready-to-eat foods including raw vegetables, cooked foods, and foods that require no further preparation? |
| 200 | The transfer of pathogens to food from food or a surface, such as equipment, utensils, or hands. | What is cross-contamination? |
| 300 | An immune response to a food. | What is a food allergy? |
| 400 | The distance food needs to be stored away from the wall and off the floor. | What is six inches? |
| 500 | All items not in original containers need to have this. | What is a label with the common name of the contents? |

**Sanitation and Facilities**

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| **Points** | **Answer** | **Question** |
| 100 | The correct order to wash and sanitize dishes. | What is Wash, Rinse, Sanitize and Air Dry? |
| 200 | Quats, chlorine, iodine | What are the three types of chemical sanitizers? |
| 300 | The reason chemical sanitizers should be checked frequently. | What is the changing concentrations as the solution becomes diluted by rinse water? |
| 400 | The minimum that food contact surfaces should be cleaned and sanitized when in constant use. | What is every four hours? |
| 500 | Ventilation systems remove these. | What are steam, smoke, grease, and heat? |

**“Pot” Pourri**

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| **Points** | **Answer** | **Question** |
| 100 | The most common cockroach in kitchens. | What are German cockroaches? |
| 200 | Where thermometers in the refrigerator should be located. | What are the warmest spots in the refrigerator? |
| 300 | Moist, high-protein foods on which bacteria can grow most easily. | What are potentially hazardous foods?  Or  What are Time/Temperature Control for Safety Foods (TCS)? |
| 400 | Lactose intolerance. | What is inability to digest lactose called? Or What is the most common food intolerance? |
| 500 | Four food-borne illnesses that need to be reported to the local regulatory agency. | What are: 1. Shigella,  2. Hepatitis A,  3. Shiga-toxin producing E. coli,   and  4. Salmonella?  Also acceptable: Norovirus and Entamoeba histolytica. |