**Food Service Occupations 1 & 2 Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Temperature Safety Review Hour: \_\_\_\_\_\_\_\_\_**

A. 40°-140° B. 15 seconds C. 145° D. 165° E. 160°

\_\_\_\_1. Minimum internal temperature for beef, pork, lamb and veal.

\_\_\_\_2. Minimum internal temperature for ground beef and other ground meats.

\_\_\_\_3. The Danger Zone temperature range.

\_\_\_\_4. Minimum internal temperature for poultry.

\_\_\_\_5. Time after minimum internal temperature is reached in order to effectively destroy bacteria.

A. 150° or more B. 41° or less C. 165 ° D. 20 seconds E. 180° or more

\_\_\_\_6. Minimum time to wash hands.

\_\_\_\_7. Cold food holding temperature.

\_\_\_\_8. Dishwasher temperature for the wash water.

\_\_\_\_9. Minimum internal temperature to heat leftovers to.

\_\_\_\_10. Dishwasher temperature for the rinse water.

A. 4.6%-7.5% B. 2 hours C. 4 hours D. 6 hours E. 4 hours

\_\_\_\_11. **Total** time allowed for the two-stage cooling down process (must reach 41°).

\_\_\_\_12. The range of pH levels that best supports bacterial growth.

\_\_\_\_13. Maximum time allowed to cool down food to **41°.**

\_\_\_\_14. Maximum time allowed for food to remain in the Danger Zone.

\_\_\_\_15. Maximum time allowed to cool down food to **70°.**