

Activity Quiz 5



The Flow of Food: Purchasing, Receiving, and Storage

Name _____ Date _____

True or False?

- ① _____ You can store food near chemicals as long as the chemicals are stored in sturdy, clearly labeled containers.
- ② _____ You can store food in any durable container that you can cover.
- ③ _____ Arrange stored food by its use-by-date so that you use the oldest food first.
- ④ _____ You should reject a delivery of frozen steaks covered in ice crystals.

Complete the Label

Use the information below to complete the food-storage label.

On Sunday, 8/3, you prepped melon balls at 2:00 p.m. You used some for a fruit salad and stored the rest. Make the label for the food you stored.

USE BY

Date _____

☐ a.m.

_____ ☐ p.m.

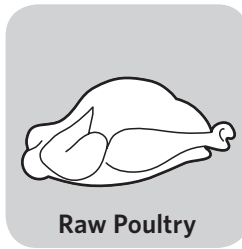
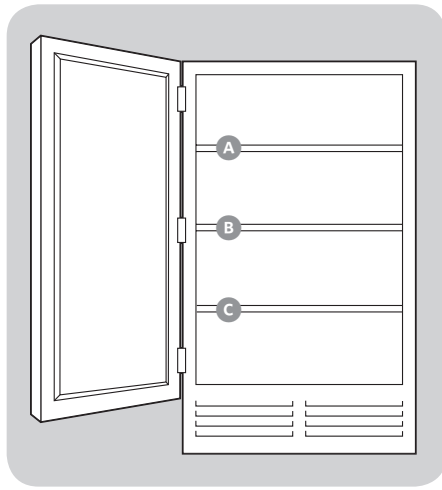
Fill in the Blank

Fill in the blank with the correct word.

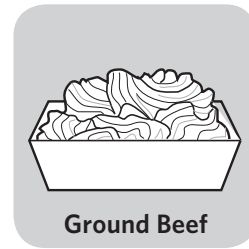
- ① Store food at least _____ inch(es) [_____ centimeter(s)] off the floor.
- ② Store raw meat, poultry, and seafood _____ ready-to-eat food.
- ③ Purchase food from _____, reputable suppliers.
- ④ Store ready-to-eat TCS food that is prepared on-site for no more than _____ days.

Store the Food

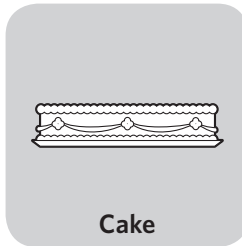
Next to the number of each food item, write the letter of the shelf it belongs on.



① _____



② _____



③ _____

Answer Key

True or False

- ① F
- ② F
- ③ T
- ④ T

Complete the Label

USE BY

Date 8/9

☐ a.m.
☐ p.m.

2:00
☐ p.m.

Melon Balls ☒

Fill in the Blank

- ① six; fifteen
- ② below
- ③ approved
- ④ seven

Store the Food

- ① C
- ② B
- ③ A

