Activity Quiz 5
The Flow of Food: An Introduction

True or False?

1. When calibrating a thermometer by the ice-point method, set the thermometer to 45°F (7°C) after placing it in ice water.
2. Rinsing a cutting board will prevent cross-contamination with the next food item placed on it.
3. Some thermometers cannot be calibrated.
4. Chicken held at an internal temperature of 125°F (52°C) has been time-temperature abused.

Cross-Contamination

Name two ways you can prevent cross-contamination.

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Temperature Danger Zone

1. Fill in the thermometer below to show the temperature danger zone in either Fahrenheit or Celsius.

______ °F (______ °C) to ______°F (______ °C)

Continued on the next page
Fill in the thermometer below to show the temperature range in either Fahrenheit or Celsius at which foodborne pathogens grow most quickly.

______ °F (______ °C) to ______ °F (______ °C)

**General Thermometer Guidelines**

Fill in the blanks with the word or words that complete the sentences the right way.

1. Never use _______________ thermometers to check food temperature.
2. Place a probe into the______________ part of the food.
3. Wait ________________ seconds after inserting a probe before recording the temperature of a food.
4. Make sure your thermometers are accurate by ________________ them regularly.
5. Sanitize thermometers by using a sanitizing solution for ________________ surfaces.
Answers

True or False?

1. F
2. F
3. T
4. T

Cross-Contamination

Here are some ways to prevent cross-contamination.

- Use separate equipment for each type of food.
- Clean and sanitize all work surfaces, equipment, and utensils after each task.
- Prep different types of food at different times.
- Buy prepared food.

Temperature Danger Zone

1. 41°F (5°C) to 135°F (57°C)
2. 70°F (21°C) to 125°F (52°C)

General Thermometer Guidelines

1. glass
2. thickest
3. 15
4. calibrating
5. food-contact