**Jenga Instructions:**

Prepare the Jenga blocks by writing numbers 1-16 on them 2 times. One time with a star and the other with a heart (or characters of choice). These will correspond to the chapters and question numbers. For example, if a block has a 1 the player would be asked question 1 from Chapter 5. If the block chosen had a 15 the player would be asked question 15 from Chapter 6. There will be additional blocks with no numbers. Those are just freebies and the person gets to pull another block until they get one with a corresponding question. I try to also have candy available for those who answer a question correctly.

**Chapter 5**

1. Outside of shelled eggs, milk and shellfish what is the correct temperature for receiving cold TCS foods?
   1. 41 or colder
   2. 45 or colder
   3. 50 or colder
   4. 35 or colder
2. Starting from the top to the bottom what is the correct order of food placed in a cooler?
   1. Ready to eat foods, seafood, whole cuts of meat (roast), ground meat, whole poultry.
3. Its July 19th we are making tuna salad. When does it have to be discarded?
   1. July 21
   2. July 23
   3. July 27
   4. July 25
4. How many inches off the floor does food have to be stored?
   1. 6 inches
   2. 1 inch
   3. 4 inches
   4. 2 inches
   5. None of the above
5. What causes large ice crystals to form on food and it’s packaging
   1. Cross contact
   2. Cross contamination
   3. Time and temperature abuse
   4. Correct cleaning and sanitizing
6. What is a problem with storing raw ground turkey above raw ground pork?
   1. Cross contamination
   2. Poor personal hygiene
   3. Time temperature abuse
   4. Cross contact with allergens
7. Key drop delivery is a delivery made after hours
   1. True or false
8. Define FIFO
   1. First in First out
9. You should stick the thermometer in the thinnest part of the food to get an accurate reading.
   1. True or falst
10. You receive a severely dented can, what should you do?
    1. If you can open it, use it
    2. Reject it
    3. Take it home
    4. Stand on it to get the dent out.
11. How long to have to keep a shellfish tag and documentation
    1. 14 days
    2. 30 days
    3. 60 days
    4. 90 days
12. Shucked shellfish can be received at 45 degrees under what conditions?
    1. Served or used in operation within 2 hours
    2. It is immediately cooled to 41 or lower
    3. It is cooled 41 degrees or lower in 4 hours
    4. It is thrown out after 2 days
13. What is the determining factor as to the order food items are stored in a cooler?
    1. What food item you like the best
    2. Internal cooking temperature
    3. It’s color
    4. Alphabetically
14. How many days can ready to eat TCS food be held in a cooler at 41 degess or lower?
    1. 15 days
    2. 10 days
    3. 5 days
    4. 7 days
15. You can store left over marinara sauce in a laundry detergent bottle as long as it has been thoroughly washed and labeled.
    1. True or False
16. AN inspection report should review many areas. Name 3
    1. Receiving and storing
    2. Processing
    3. Shipping
    4. Cleaning and sanitizing
    5. Personal hygiene
    6. Staff training
    7. Recall program
    8. HACCP
17. What does HACCP stand for?
    1. Hazard Analysis Critical Control Point