**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 6**

1. Mashed potatoes were cooled from 135 to 70 in 3 hours then from 70 to 41 in 2 hours is that correct?
	1. True or false
2. Name 2 ways of thawing food
	1. Running water
	2. Refrigeration
	3. Microwave
	4. Cooking
3. Safe way to a stockpot of meat sauce is to put it in a:
	1. Cooler
	2. Freezer
	3. Cold holding unit
	4. Sink of ice water
4. Which food should you not serve high risk populations?
	1. Raw oyster
	2. Roasted chicken
	3. Grilled salmon
	4. Vegetable stir fry
5. Who is considered a high risk population
	1. Small children
	2. Elderly
	3. Auto immune deficient
	4. None of the above
	5. All of the above
6. A food handler leave chicken salad on the counter while prepping other food. What is the problem with this situation?
	1. Cross contamination
	2. Poor personal hygiene
	3. Time temperature abuse
	4. Poor cleaning and sanitizing
7. Define time temperature abuse.
	1. Food that has stayed too long at temperatures that are good for growth of pathogens.
8. What should the internal temperature of poultry be?
	1. 145 for 15 seconds
	2. 155 for 10 seconds
	3. 135 for no minimum
	4. 165 for 15 seconds
9. What should the internal temperature of ground meat?
	1. 145 for 10 seconds
	2. 155 for 15 seconds
	3. 135 for no minimum
	4. 165 for 15 seconds
10. What should the internal temperature of seafood be?
	1. 145 for 15 seconds
	2. 155 for 10 seconds
	3. 135 for no minimum
	4. 165 for 15 seconds
11. What should the internal temperature of roasts be?
	1. 145 for 4 minutes
	2. 155 for 10 minutes
	3. 135 for 2 minutes
	4. 165 for 1 minute
12. What should the internal temperature of fruit grains and veggies be?
	1. 145 for 10 seconds
	2. 155 for 15 seconds
	3. 135 for no minimum
	4. 165 for 15 seconds
13. Locations that servie high risk populations should never serve the following items:
	1. Raw seed sprouts
	2. Raw or undercooked eggs, meat or seafood.
	3. Unpasteurized milk or juice
	4. All of the above
	5. None of the above
14. What is the temperature danger zone
	1. 45 to 165 degrees
	2. 41 to 135 degrees
	3. 35 to 120 degrees
	4. 40 to 140 degrees
15. Partial cooking is when an operation partially cooks the food during prep and then finishes cooking in just before service.
	1. True or false
16. When partially cooking food for later service what is the maximum amount of time food can be heated during the initially cooking step?
	1. 45 minutes
	2. 20 minutes
	3. 90 minutes
	4. None of the above
17. TCS food must be heated to at least what internal temperature?
	1. 145 for 15 seconds
	2. 165 for 15 seconds
	3. 135 for no minimum
	4. 155 for 10 seconds