

Activity Quiz 7

The Flow of Food: Service



Name _____ Date _____

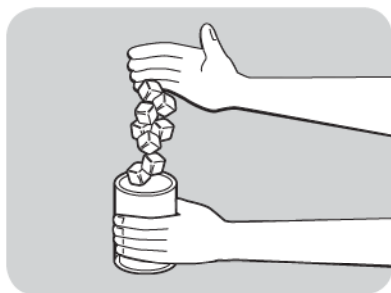
True or False?

- ① _____ Hold cold TCS food at an internal temperature of 41°F (5°C) or lower.
- ② _____ Hold hot TCS food at an internal temperature of 120°F (49°C) or higher.
- ③ _____ Your operation may be allowed to hold chicken salad at room temperature if the operation has an approved, written procedure and the salad has a label specifying that it must be thrown out after eight hours.
- ④ _____ When holding TCS food for service, the internal temperature must be checked at least every four hours.

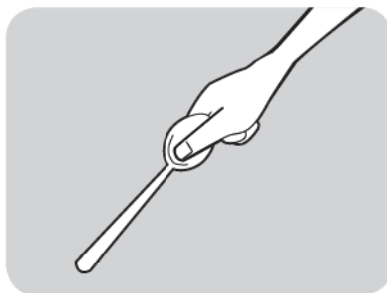
Service Guidelines

Under each picture, describe what the server is doing wrong and explain what the server should do instead.

①



②



③



Short Answer

- ① Why shouldn't a server use a glass to scoop ice?

- ② When serving food, how many serving utensils must be available?

Answer Key

True or False?

- ① T
- ② F
- ③ F
- ④ T

Service Guidelines

- ① The server is using his/her hands to put ice into a glass. The server should use an ice scoop or tongs.
- ② The server is holding the spoon by the food-contact surface. The server should hold the spoon by the handle.
- ③ The server is touching the food-contact surface of the cup. The server should carry cups and glasses in a rack or on a tray to avoid touching the food-contact surfaces.

Short Answer

- ① The glass may break or chip.
- ② When serving food, a separate utensil should be used for each food item.