

fold

It's Your Serve

001

fold

What should be the internal temperature for holding hot TCS food?

It's Your Serve

100 points

135°F (57°C) or higher

002

fold

What are the two biggest hazards to food when serving it off-site?

It's Your Serve

200 points

- Contamination
- Time-temperature abuse

003

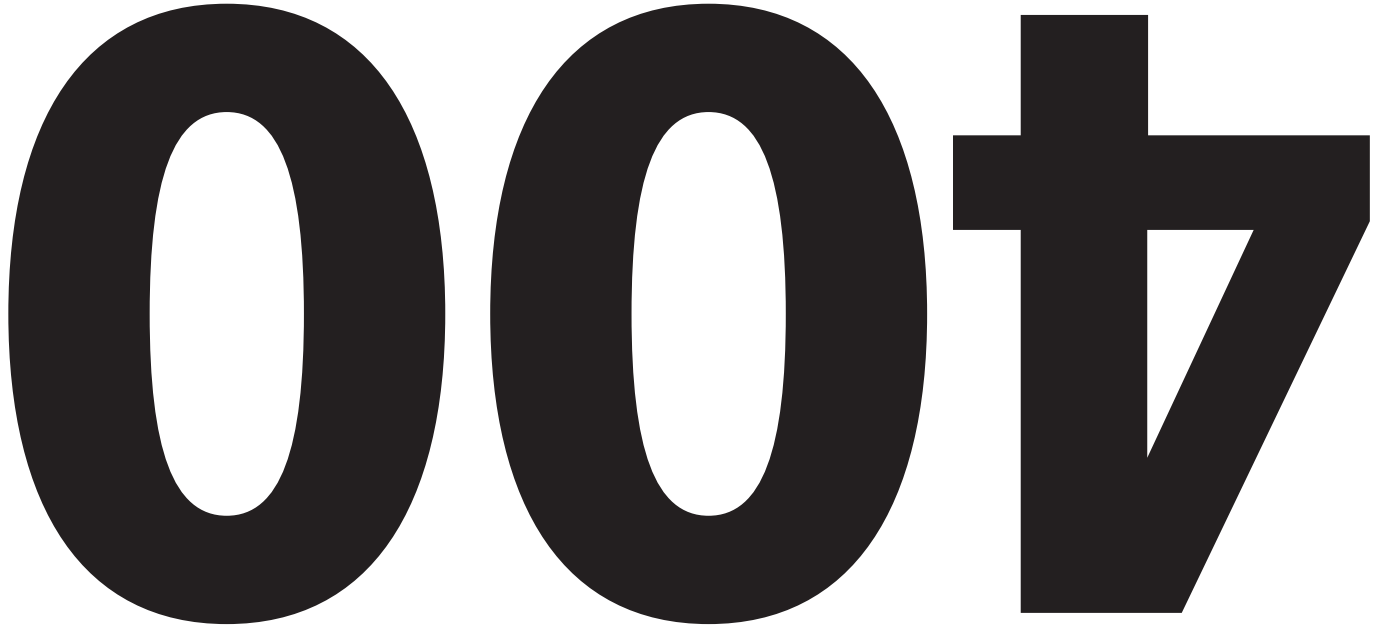
fold

Name two ways to prevent customers from contaminating self-service areas.

It's Your Serve

300 points

- Install sneeze guards
- Label food items
- Monitor guests
- Place food in display cases, or package it in a way that protects it from contamination



fold

Name two alternatives for avoiding bare-hand contact with ready-to-eat food.

It's Your Serve

400 points

- Wearing single-use gloves
- Using spatulas, tongs, deli sheets, or other utensils

0005

fold

What are the requirements for holding potato salad without temperature control?

It's Your Serve

500 points

- Hold the potato salad at 41°F (5°C) or lower before removing it from refrigeration
- Label it with the time you removed it from refrigeration and the time you must throw it out
- Make sure the food temperature does not exceed 70°F (21°C) while it is being served; throw out any food that exceeds this temperature
- Sell, serve, or throw out the potato salad within six hours