

Proper Temperatures for Hot- and Cold-Holding

Name _____ Date _____ Score _____

TRUE OR FALSE

- T ___ F ___ 1. If food is not held at the proper temperature, customers can become ill.
- T ___ F ___ 2. The Temperature Danger Zone is between 41°F (5°C) and 140°F (60°C).
- T ___ F ___ 3. Food being held at room temperature is in the Temperature Danger Zone.

MULTIPLE CHOICE

- ___ 1. Hot beef and vegetable stew should be held at
- a. 140°F (60°C) or higher.
 - b. 135°F (57°C) or higher.
 - c. 120°F (49°C) or higher.
 - d. 70°F (21°C) or higher.
- ___ 2. Cold tuna salad for sandwiches should be held at
- a. 60°F (16°C) or lower.
 - b. 55°F (13°C) or lower.
 - c. 50°F (10°C) or lower.
 - d. 41°F (5°C) or lower.

SHORT ANSWER

What happens when food has not been held at the proper temperature?
