



Food Safety: Test, Page 2

Name _____ Date _____ Score _____

Directions: Match the temperatures on the right with the correct statement on the left. Write the letter of the temperature in the space beside each statement. Each statement has one correct answer.

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|---|---------------------------|
| 11. Harmful bacteria will grow in food at these temperatures. _____ | a. 0°F |
| 12. Refrigerators should be at this temperature or lower. _____ | b. 140°F |
| 13. Freezers should be at this temperature or lower. _____ | c. Between 40°F and 140°F |
| 14. Reheated food must be heated to at least this temperature. _____ | d. 40°F |
| 15. Hot food must be kept at this temperature or higher during preparation and serving. _____ | e. 165°F |

Directions: Fill in the blanks in the statements below:

16. Food must never be thawed at _____.
17. When working around food, a worker's hair should be restrained or _____.
18. When food is removed from its original packaging and put into different containers, the containers must be sealed, labeled, and _____.
19. Different kinds of fresh foods should be kept _____ from each other to avoid cross-contamination.
20. Ground meat should always be cooked until it is no longer _____ inside.
21. It is very important to wash your _____ in hot soapy water before handling food.
22. Food preparation surfaces and utensils must be cleaned, rinsed, and _____ before use to prevent cross-contamination.

