

## Activity Quiz 7

# The Flow of Food: Service



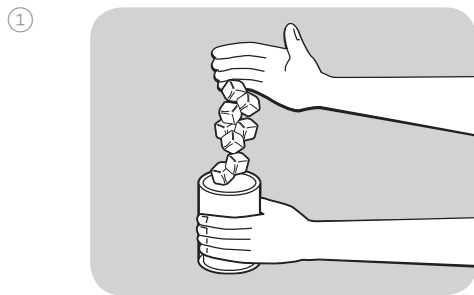
Name \_\_\_\_\_ Date \_\_\_\_\_

### 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

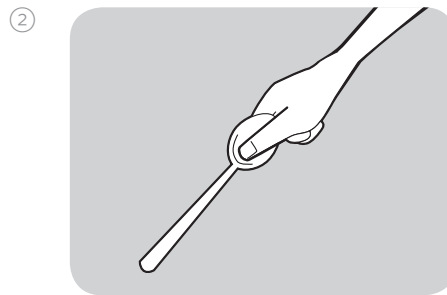
Under each picture, describe what the server is doing wrong and explain what the server should do instead.



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### Short Answer

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

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

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## 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.