

Southern Nevada Food Handler Questions

You should let your employer know if you experienced any of these 5 symptoms:

1. Vomiting
2. Diarrhea
3. Sore throat w/ fever
4. Infected cuts/wounds
5. Jaundice

What are the 5 big Food-borne Illnesses?

1. Salmonella
2. Shigella
3. E. Coli
4. Hepatitis A
5. Norovirus

You cannot work until you are symptom-free for __ hours without the use of medicine?

24

Acceptable to receive eggs, milk, and live shell stock at __ degree

45 degree F

Shellfish tags must be kept on file for __ days

90

What is the "Hot Holding Zone" temperature?

135 degrees F above (no bacteria growth)

What is the "Danger Zone" temperature?

Between 41 - 135 degrees F (Bacteria grow and multiply)

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What is the "Cold Holding Zone" temperature?

41 degrees F or below (Slow bacteria growth)

It is important to maintain foods ___ degrees or below when thawing (defrosting)

41 degrees or below

To thaw via refrigeration, maintain refrigeration at ___ degrees or less?

41

What is the process to thaw as a part of cooking?

Take directly from frozen to cooking (great for small foods)

What is the process to thaw in a microwave?

Transfer immediately to a conventional cooking process or cook completely in the microwave

What is the process to thaw via a "Fully submerged under cold running water"?

Ensure running water flows fast enough to remove and float off loose particles. Ensure all portions of food are fully submerged under water. Running water should be cold; food should not rise above 41 degrees F.

Cooking temperatures are held for how many seconds?

Minimum of 15 seconds

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What cooking temperature is for the
-Reheat of TCS foods made in house for
hot holding within 2 hours
-Poultry: chicken, duck, turkey
-Stuffed foods

165 degrees F

What cooking temperature is for the
-tenderized/injected and ground meats
-raw shell eggs for hot holding

155 degrees F

What cooking temperature is for
-whole muscle meat
-fish and seafood
-raw shell eggs for immediate service

145 degrees F

What cooking temperature is for
-fruits, vegetables, and grains cooked for hot
holding
-reheat of manufactures TCS foods within 2 hours
-hot holding

135 degrees F

What is the temperature for
-cold holding
-frozen food that must be maintained frozen
solid?

below 41 degrees F

Roasts can be cooked to ___
degrees F for ___ minutes or per
roast cook chart?

130 degree F for 112 minutes

What is the 2-stage cooling
process required for TCS
foods?

135 to 70 in two hours
and
470 to 41 in the next four hours
not to exceed 6 hours in total

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What instrument do you use to check food temperatures?

A calibrated, sanitized stem thermometer

What are the 5 steps for proper calibration of stem thermometer?

1. Completely fill a container with ice.
2. Add clean water (ice should not float)
3. Immerse thermometer
4. Stir well
5. Allow 30 seconds before adjusting to 32 degrees F.

What are the two types of approved sanitizer?

Chlorine and Quaternary Ammonia (Quats)

What are the 5 steps to proper manual ware washing?

1. Pre-wash (scrape)
2. Wash (in hot, soapy water at least 110 degrees F)
3. Rinse w/ clean water
4. Approved chemical sanitizer
5. Air dry

Surface temperature of food contact surfaces in a high temperature machine must reach at least ___ degrees F

160

What is the procedure for storing utensils?

- handles pointing in the same direction
- on a smooth, easily cleanable food contact surface
- in a water that is 41 degrees below or 135 degrees above
- under running water

Integrated Pest Management (IPM)

- Deny access, food, and shelter
- Work with a licensed pest control operator
- Seal all gaps and opening in floors, walls, and ceilings
- Keep doors, screens, and windows closed to keep pests out
- Keep air curtains operational

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TCS foods prepared in the facility must be dated and used within ___ days?

7

Place thermometer in ___ of the unit

Warmest

Raw chicken, turkey, poultry, and stuffed foods must be stored at least how many inches about the floor?

6

Ready-To-Eat (RTE) Food

Food that is edible without additional preparation or cooking

Shellstock

Raw, in-shell molluscan shellstock such as clams, oysters, or mussels

Time and Temperature Control for Safety (TCS)

Food that requires time and temperature control for safety to limit pathogenic microorganism growth or toxin formation, such as meat, fish, eggs and milk, and cut lettuce

Time as a Public Health Control

A procedure in which time is used to control the growth of germs or microorganisms. Food held using this procedure must be served, sold, or discarded after four hours.

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