







Name ONE  
Foodborne Illness

Name ONE  
type of thermometer  
used in Food Service

## Wild Card

When should  
HAND ANTICEPTICS  
be used?

Name TWO items  
that should be  
located at the  
HAND WASHING  
SINK

Name TWO ways  
food can become  
unsafe

What TWO things  
should be written  
on a food label  
(for food prepared in the  
operation or taken out of it's  
original container)

Name the THREE compartments in a 3-compartment sink

Name the THREE types of food contaminants

Name THREE high risk populations

Name THREE foods that are time and temperature controlled for safety

Name FOUR food allergies

Name the FOUR methods for thawing food

Name FIVE times  
when handwashing  
is necessary

Put these FIVE items  
in order in the fridge:

*(top to bottom shelf)*

Ground Beef, Shredded Cheese,  
Pork Roast, Raw Turkey Breast,  
Salmon Filet

**Wild Card**

What is the  
minimum internal  
cooking temperature  
for CHICKEN?

**Wild Card**

Where should the  
ICE SCOOP  
be stored?

**Wild Card**

What is the  
minimum internal  
cooking temperature  
for PORK CHOPS?

**Wild Card**

What is the  
TEMPERATURE  
DANGER ZONE?

## Wild Card

Explain the process of COOLING food correctly

## Wild Card

Demonstrate proper HANDWASHING

## Wild Card

What temperature should HOT FOOD be held at?

## Wild Card

What temperature should COLD FOOD be held at?

## Wild Card

What are the proper steps to CLEANING and SANITIZING a tabletop?

## Wild Card

What is one symptom of an ALLERGIC REACTION?

Name the FOUR symptoms that must be reported to a manager

## Wild Card

What is the minimum internal cooking temperature for BEEF MEATBALLS?

## Wild Card

What is the minimum internal cooking temperature for LASAGNA?

## Wild Card

What is the minimum internal cooking temperature for REHEATED CHILI?

## Wild Card

Explain what is CROSS CONTAMINATION

## Wild Card

What temperature is the water for HANDWASHING?







