

Name: \_\_\_\_\_

# The TIME & TEMPERATURE Is RIGHT!

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|---|------------------------|
| 1. The temperature danger zone for bacterial growth?  | A. 20 seconds          |
| 2. The minimum amount of time recommended for handwashing?                                  | B. 165 degrees         |
| 3. The required internal product temperature for refrigerated food?                         | C. 2 hours             |
| 4. The ideal temperature range for dry storage?   | D. 4 hours             |
| 5. The distance food should be stored above the floor and away from the wall?               | E. 135 degrees         |
| 6. The required minimum internal product temperature for frozen food?                       | F. below 41 degrees    |
| 7. Temperature of water for thawing food?   | G. 70 degrees or lower |
| 8. Minimum internal hot product temperature for poultry, stuffed meats and stuffed pastas?  | H. 135 degrees         |
| 9. Minimum internal product temperature for reheated foods?                                 | I. 0 degrees           |
| 10. Minimum internal hot product temperature for cooked fruits and vegetables?              | J. 6 inches            |
| 11. Minimum internal product temperature for foods held in hot holding cabinets or warmers? | K. 165 degrees         |
| 12. The maximum time for cooling food from 135 degrees to 70 degrees?                       | L. 50-70 degrees       |
| 13. The maximum time for cooling food from 70 degrees to 40-41 degrees?                     | M. 41-135 degrees      |