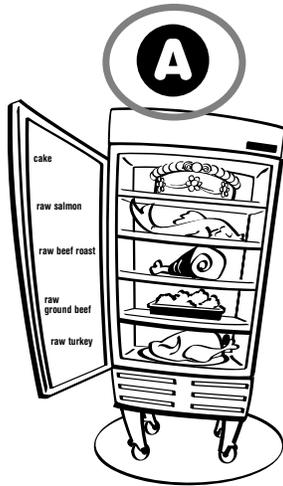


Pick a Fridge

The food in *Refrigerator A* has been stored properly to prevent cross-contamination. Raw meat, poultry and fish must be stored below prepared or ready-to-eat food if stored in the same refrigerator. It should also be stored in the following top-to-bottom order: whole fish, whole cuts of beef and pork, ground meats and fish, whole ground poultry.



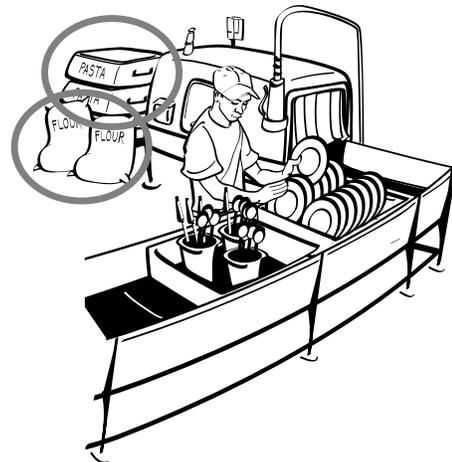
What's Wrong With This Picture?

The bananas, bread and tomatoes have all been stored incorrectly. Food should never be stored near chemicals or cleaning supplies.



What's Wrong With This Picture?

The flour and the pasta have been stored incorrectly. Food should never be stored in warewashing areas since it may become contaminated.



What's Wrong With This Picture?

The raw turkey, lettuce and the food stored in the four hotel pans have all been stored incorrectly.

- The raw turkey has been stored above prepared and ready-to-eat food. If stored in the same refrigerator, raw poultry should be stored on the bottom shelf below any prepared or ready-to-eat items.
- The lettuce has been stored in an uncovered container. The container should have a tight-fitting lid.
- Food has been stored in unmarked hotel pans. Storage containers used to store food should be clearly marked.



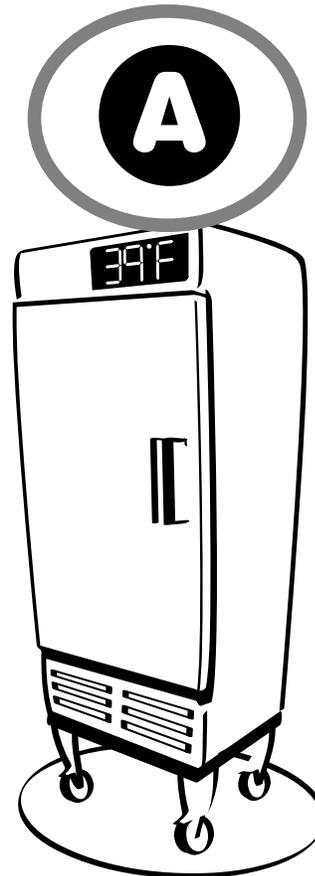
What's Wrong With This Storage Situation?

The following mistakes were made at the restaurant:

- **Alyce placed the case of sour cream into an already overloaded refrigerator.**
Refrigerators should never be overloaded since this can prevent airflow and make the unit work harder to stay cold.
- **A hot stockpot of soup was stored in the walk-in refrigerator.**
Hot food should never be placed in a refrigerator since it can warm up the refrigerator's interior enough to put other stored food into the temperature danger zone.
- **Alyce stored several cases of ground beef next to the walk-in refrigerator door.**
Meat should be stored in the coldest part of a refrigerator, away from the door.
- **Mary was lining the walk-in refrigerator shelving with aluminum foil.**
You should never line refrigerator shelving with foil or paper since this may prevent airflow and make the unit work harder to stay cold.
- **The temperature in the dry storage room was 85°F (29°C) which is much too warm.**
The temperature of dry storage areas should be between 50°F and 70°F (10°C and 21°C).

...And This One Is Just Right!

Refrigerator A is set at the proper temperature to hold food at an internal temperature of 41°F (5°C). To hold food at 41°F (5°C), the air temperature in the refrigerator must be 2°F (1°C) lower or 39°F (4°C).



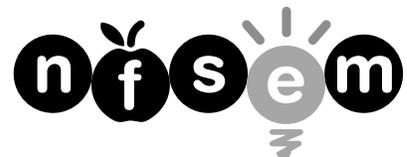
(4°C)

Fill In The Phrase

- AIRFLOW**
1 2 3 4 5 6 7
- MOISTURE**
8 9 10 11 12 13 14 15
- WARMEST**
16 17 18 19 20 21 22
- HOT**
23 24 25
- INTERNAL TEMPERATURE**
26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44

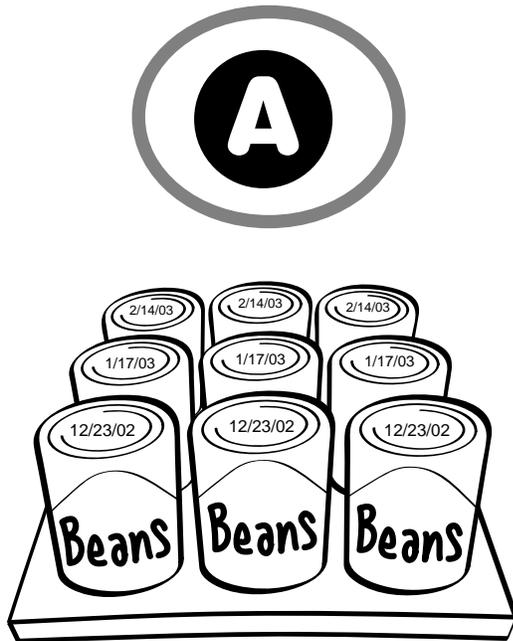
Secret Message: When storing food...

USE THERMOMETERS OFTEN
13 21 35 12 23 44 14 36 6 19 29 41 15 30 11 9 4 28 38 31



FEE...FIFO...FUM

Shelf A contains cans that have been stocked according to the first in, first out (FIFO) method of stock rotation. The cans with the oldest use-by or expiration dates (those dated 12/23/02) have been stored on the front of the shelf with the next oldest cans stored behind them (those dated 1/17/03). The cans with the newest dates (those dated 2/14/03) have been stored in the last row.



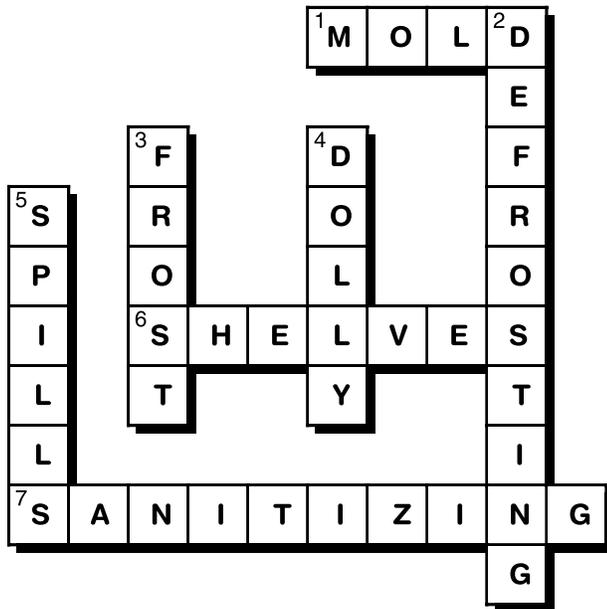
To Pitch Or Not To Pitch

The *tuna salad*, and both containers of *vegetable soup*, must be discarded because they have been stored longer than seven days. All potentially hazardous ready-to-eat food stored in refrigeration should be discarded if not used within seven days of preparation. Note: the salad is not a potentially hazardous food.





Crossword



Khyle's Day

Khyle made the following mistakes:

- He failed to immediately clean up the raw chicken juice he spilled on the storage shelf and floor in the walk-in refrigerator. Spills should be cleaned up immediately to keep them from contaminating food.
- The container that he used to store the meatballs had not been sanitized. Containers used to store food must be cleaned *and* sanitized.
- Prior to cleaning the walk-in refrigerator, he moved the food to the kitchen rather than another walk-in cooler. The food should have been moved to another refrigerator to keep it out of the temperature danger zone.

Week 4: Cleaning and Sanitizing



What's The Temperature?

1. **Fresh Steak:** Store at an internal temperature of 41°F (5°C) or lower
2. **Fresh Chicken:** Store at an internal temperature of 41°F (5°C) or lower
3. **Fresh Salmon:** Store at an internal temperature of 41°F (5°C) or lower
4. **Live Lobster:** Store at a temperature of 45°F (7°C) or lower
5. **Fresh Milk:** Store at an internal temperature of 41°F (5°C) or lower
6. **Canned Soup:** Store at a temperature between 50°F and 70°F (10°C and 21°C)
7. **Flour:** Store at a temperature between 50°F and 70°F (10°C and 21°C)
8. **Fresh Shell Eggs:** Store at an air temperature of 45°F (7°C) or lower
9. **Ice Cream:** Store at a temperature between 6°F and 10°F (-14°C and -12°C)

