



Is Your House Corporation/Chapter Properly Managing Your Food Service Operation?

Take this short quiz, if you or your chapter do not readily know the answers to these questions (without looking them up), then you probably should be using a 3rd party company to manage your kitchen.

Upper Crust Food Service is the preferred food service provider of **1848 Properties and Phi Gamma Delta**. For more information and a no obligation proposal visit www.uppercrustfoodservice.com/phi-gamma-delta/ or email Shana Smith, Director of Strategic Partnerships at shana@uppercrustfoodservice.com.

1. Name the 3 types of Foodborne Illness? (48 million Americans get a food borne illness each year)
2. How many seconds should you scrub your hands and forearms?
3. What is FIFO?
4. Name the Big 8 Food Allergies?
5. Do understand what cross-contamination is?
6. What is the temperature Danger Zone?
7. What temperature should you be receiving frozen foods at?
8. What temperature should be receiving refrigerated foods at?
9. What temperature should your refrigerators be set up for proper food storage?
10. What temperature should cold food items be kept in your serving wells?
11. What temperature should your freezers be set up for proper food storage?
12. What temperature should your hot food items be kept in your serving wells?
13. How long can you safely leave cold food holding in your serving wells?
14. How long can you safely leave hot food holding in your serving wells?
15. What temperature should you cook chicken/turkey/pork to?
16. What temperature should you cook ground beef to?
17. When you look at a food container in the refrigerator, what should you see?
18. If you have a fryer, how frequently should the oil be changed?
19. What is the way to determine if your chef is cleaning the hood properly?
20. What temperature should the wash water be in your 3-compartment sink?
21. What temperature should the water be in your dishwasher for proper sanitizing?
22. Cleaning removes food from the surface (visual) & Sanitizing removes pathogens – which of these surfaces do you need to clean, sanitize or both?
 - a. Walls
 - b. Wire Storage Rack
 - c. Garbage Can
 - d. Cutting Board
 - e. Cooking Pan