

Chapter 7: The Flow of Food: Storage

Test Bank

1. Ready-to-eat TCS food must be date marked if it will be stored for longer than
2. 12 hours.
3. 24 hours.
4. 36 hours.
5. 48 hours.

Answer: b

Section: 7.1

Learning Objective: 7-1 Describe how to properly label and date mark food.

1. What is the maximum amount of time that ready-to-eat TCS food can be stored in a cooler at 41°F (5°C) before it must be sold, served, or thrown out?
2. 2 days
3. 5 days
4. 7 days
5. 9 days

Answer: c

Section: 7.1

Learning Objective: 7-2 Explain time and temperature requirements for food in storage.

1. What items are stored correctly in a cooler?
2. Salmon stored below ground turkey
3. Kale stored below raw hamburger patties
4. Raw chicken thighs stored above pork chops
5. Raw shrimp stored above raw steak

Answer: d

Section: 7.1

Learning Objective: 7-4 Describe how to prevent cross-contamination during storage.

1. Any item not stored in its original container must be
2. labeled.
3. thrown out.
4. used immediately.
5. served as quickly as possible.

Answer: a

Section: 7.1

Learning Objective: 7-1 Describe how to properly label and date mark food.

1. What must be included on the label of food that has not been stored in its original container?
2. The food’s common name
3. A list of ingredients
4. Major allergens
5. Preservatives in the food

Answer: a

Section: 7.1

Learning Objective: 7-1 Describe how to properly label and date mark food.

1. What is the discard date for tuna salad that was prepared and stored on October 1?
2. October 6
3. October 7
4. October 8
5. October 9

Answer: b

Section: 7.1

Learning Objective: 7-1 Describe how to properly label and date mark food.

1. A chef is preparing a dish that includes beef and pork. If the beef has a use-by date of September 4 and the pork has a use-by date of September 6, what is the discard date of the dish?
2. September 3
3. September 4
4. September 5
5. September 9

Answer: b

Section: 7.1

Learning Objective: 7-1 Describe how to properly label and date mark food.

1. How should food be rotated in storage?
2. Items with the earliest use-by dates are discarded before items with later dates.
3. Items with the latest use-by dates are used before items with earlier dates.
4. Items with the latest use-by dates are discarded before items with earlier dates.
5. Items with the earliest use-by dates are used before items with later dates.

Answer: d

Section: 7.1

Learning Objective: 7-5 Explain how to rotate food using the first-in, first-out (FIFO) method.

1. What should be done with food that has passed its use-by date?
2. It should be discarded.
3. It should be used immediately.
4. It should only be reheated once.
5. It should be cooked to a higher internal temperature.

Answer: a

Section: 7.1

Learning Objective: 7-2 Explain time and temperature requirements for food in storage.

1. At what temperature must cold TCS food be stored to keep it safe?
2. 41°F (5°C) or lower
3. 45°F (7°C) or lower
4. 50°F (10°C) or lower
5. 65°F (18°C) or lower

Answer: a

Section: 7.1

Learning Objective: 7-2 Explain time and temperature requirements for food in storage.

1. At what temperature must hot TCS food be stored to keep it safe?
2. 110°F (43°C) or higher
3. 120°F (49°C) or higher
4. 125°F (52°C) or higher
5. 135°F (57°C) or higher

Answer: d

Section: 7.1

Learning Objective: 7-2 Explain time and temperature requirements for food in storage.

1. Where should the air-temperature measuring device be placed in a cooler?
2. Near the door
3. On a back wall
4. On the ceiling
5. Near the floor

Answer: a

Section: 7.1

Learning Objective: 7-3 Describe how to prevent temperature abuse during storage.

1. Why should overloading coolers be avoided?
2. It reduces airflow.
3. It lets warm air inside.
4. It may lead to freezing the food.
5. It can lead to a moisture build-up.

Answer: a

Section: 7.1

Learning Objective: 7-3 Describe how to prevent temperature abuse during storage.

1. What should be done to help keep food safe in a walk-in cooler?
2. Store meat and poultry near the cooler’s door.
3. Line open shelves with aluminum foil.
4. Randomly sample food temperature daily.
5. Pack food tightly in coolers to ensure proper cooling.

Answer: c

Section: 7.1

Learning Objective: 7-3 Describe how to prevent temperature abuse during storage.

1. What should be done to help keep frozen food safe in a freezer?
2. Open it frequently to check the temperature.
3. Defrost the freezer on a regular basis.
4. Install a thermometer in the coldest part of the freezer.
5. Ensure the temperature stays at 41°F (5°C).

Answer: b

Section: 7.1

Learning Objective: 7-3 Describe how to prevent temperature abuse during storage.

1. Which items are stored correctly in a cooler?
2. Macaroni salad stored above raw salmon
3. Raw ground pork stored below raw poultry
4. Raw poultry stored above raw pork roast
5. Sliced pineapple stored below raw steaks

Answer: a

Section: 7.1

Learning Objective: 7-4 Describe how to prevent cross-contamination during storage.

1. How far off the floor should food be stored?
2. 1 inch (3 centimeters)
3. 2 inches (5 centimeters)
4. 4 inches (10 centimeters)
5. 6 inches (15 centimeters)

Answer: d

Section: 7.1

Learning Objective: 7-4 Describe how to prevent cross-contamination during storage.

1. Where should food that doesn’t require refrigeration be stored?
2. In a dry location
3. In a moist location
4. In a high humidity location
5. In a high temperature location

Answer: a

Section: 7.2

Learning Objective: 7-6 Identify guidelines for storing specific types of food including meat, poultry, fish, shellfish, eggs, produce, and dry food.

1. A chef wants to package and sell their signature barbeque sauce on-site. What information must they include on their labels to make the sauce acceptable for retail sale?
2. Chemical preservatives
3. Nutritional value
4. Calorie count
5. Recommended serving size

Answer: a

Section: 7.1

Learning Objective: 7-1 Describe how to properly label and date mark food.

1. What should be done to keep single-use items safe in storage?
2. Place them in new packaging.
3. Remove them from their packaging.
4. Keep them in original packaging.
5. Open the packaging to increase airflow.

Answer: c

Section: 7.1

Learning Objective: 7-4 Describe how to prevent cross-contamination during storage.

1. What must be done with food before storing it?
2. It must be frozen properly.
3. It must be wrapped or covered.
4. It must be marked with a storage date.
5. It must be placed in containers that allow airflow.

Answer: b

Section: 7.1

Learning Objective: 7-4 Describe how to prevent cross-contamination during storage.

1. Where should dirty linens be stored?
2. Near the receiving doors
3. In nonabsorbent containers
4. Separately in dry storage areas
5. Near the dishwashers

Answer: b

Section: 7.1

Learning Objective: 7-4 Describe how to prevent cross-contamination during storage.

1. What is the storage order in a cooler based on?
2. First In First Out (FIFO)
3. The use-by dates of each food
4. The risk of cross-contact in the cooler
5. The internal cooking temperature for each food

Answer: d

Section: 7.1

Learning Objective: 7-4 Describe how to prevent cross-contamination during storage.

1. What should be done to keep shell eggs safe when storing them?
2. Wash them before storage.
3. Use them within 8 weeks of the packing date.
4. Keep them in storage until the time they are used.
5. Store them at an air temperature of 50°F (10°C) or lower.

Answer: c

Section: 7.2

Learning Objective: 7-6 Identify guidelines for storing specific types of food including meat, poultry, fish, shellfish, eggs, produce, and dry food.

1. What should be done to keep fresh produce safe when storing it?
2. Wash it before storage.
3. Keep the humidity in storage low.
4. Store all produce at 41°F (5°C) or lower.
5. Store cut produce at 41°F (5°C) or lower.

Answer: d

Section: 7.2

Learning Objective: 7-6 Identify guidelines for storing specific types of food including meat, poultry, fish, shellfish, eggs, produce, and dry food.

1. Which is a best practice for handling canned food in storage?
2. Discard cans with small dents.
3. Replace cans that are about to expire with cans that have later expiration dates.
4. Wipe the tops of cans with a sanitized cloth before opening.
5. Check the surface temperature and discard cans that are too warm.

Answer: c

Section: 7.2

Learning Objective: 7-6 Identify guidelines for storing specific types of food including meat, poultry, fish, shellfish, eggs, produce, and dry food.

1. A manager asks a food handler to put away a shipment of whole potatoes. What should the food handler do?
2. Wash and dry the potatoes.
3. Put the potatoes in an airtight container.
4. Refrigerate the potatoes.
5. Move the potatoes to a cool dry storage area.

Answer: d

Section: 7.2

Learning Objective: 7-6 Identify guidelines for storing specific types of food including meat, poultry, fish, shellfish, eggs, produce, and dry food.

1. A food handler needs to combine a new shipment of canned tomatoes with the cans already on the shelf. If the new cans have expiration dates of June 2025 and the old cans have expiration dates of January 2026, how should they rotate the cans?
2. The new cans should go behind the old cans.
3. The new cans should go in front of the old cans.
4. The old cans should be discarded and replaced with the new cans.
5. The old cans should be stored below the new cans.

Answer: b

Section: 7.1

Learning Objective: 7-5 Explain how to rotate food using the first-in, first-out (FIFO) method.

1. Which is a best practice for storing flour?
2. Check packaging for pest damage before using.
3. Store in a room with medium to high humidity.
4. Repackage in breathable containers before storing.
5. Conduct daily temperature checks.

Answer: a

Section: 7.1

Learning Objective: 7-5 Explain how to rotate food using the first-in, first-out (FIFO) method.

1. Which is an example of reduced-oxygen packaged (ROP) food?
2. Insulated box of whole oysters
3. Sack of flour
4. Bag of whole apples
5. Vacuum-packed deli meat

Answer: d

Section: 7.2

Learning Objective: 7-6 Identify guidelines for storing specific types of food including meat, poultry, fish, shellfish, eggs, produce, and dry food.