0-Freezer Temperature

1-Foodborne Illness

2-Foodborne Illness Outbreak

2-Corrective Action step to check hot food every 2 hours

3-3 compartment sink

3-Three types of contamination-Physical, Biological. Chemical

4-Food code states check hot and cold food every 4 hours

4-Change gloves every 4 hours if in constant use

4-clerance needed to clean under mounted tabletop slicer

5-Five steps for clean in place (CIP)

6-Height of racks for storage food, equipment, sanitizing bucket

7-Storage time for leftovers

8-Allergens-soy, wheat, milk, egg, tree nut, peanut, seafood, shellfish

15-length of time for hand scrubbing minimum

20-total time for hand cleaning

24-hours to return to work after no more symptoms or diarrhea or vomiting

30-Contact time for sanitizer with equipment using quat or iodine sanitizer.

32-calibration set point using ice point method for thermometer

41-temperature for cold food of walk-in-cooler, fresh meat on delivery, dairy

45-sheel egg upon delivery and storage

45-temperature at delivery of oysters, clams

70 temperature goal when after 2 hours using the 2 step cooling method

90-days to keep shell stock tags on file after the last oyster or clam is sold

100-desired temperature of water when washing hands, minimum strength of chlorine sanitizer

110-temperature of was water in first compartment sink

135-top temperature of temperature danger zone

135-temperature to cook, plant food, beans, cobbler to be cooked and maintained

135-temperature to reheat commercial bought food which was not made on site.

145-temperature to cook whole muscle meat- steak, roast, chops, fish

145-temperature to cook eggs to for immediate use.

155-temperature to cook ground meat to, hamburger, pork sausage, ground fish

155-temperature to cook eggs to that are being held

165-Temperature to reheat leftovers to

165-temperature to cook poultry to

165-Temperature to cook any food item being stuffed

165-any raw animal food in microware temperature required

171-Temperature of hot water for sanitizing purposes to maintained at.

180-required minimum water temperature for final rinse in hi-temp dishwasher.

200-parts per million (PPM) required when using a test kit for measuring sanitizer