

Servsafe Flashcards PDF

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What is the minimum internal cooking temperature for poultry (chicken, turkey)?

165°F (74°C)

What is the proper way to thaw food?

In the refrigerator, under cold running water, or in the microwave if cooked immediately after.

What is the danger zone for food temperature?

41°F to 135°F (5°C to 57°C)

How often should food contact surfaces be cleaned and sanitized?

After every use or every four hours if in continuous use.

What is the proper way to store raw meat in the refrigerator?

On the bottom shelf, below ready-to-eat foods.

What is cross-contamination?

The transfer of harmful bacteria from one food or surface to another.

What is the best way to prevent pest infestations in a food establishment?

Maintain cleanliness, seal entry points, and store food properly.

What is the purpose of a food safety management system?

To prevent foodborne illness by controlling food safety hazards.

What should be done with food that has been left in the danger zone for more than 2 hours?

It should be discarded.

What is the correct way to measure the temperature of food?

Using a calibrated food thermometer.