



## Food Safety and Sanitation TEMPERATURE KNOWLEDGE ACTIVITY

### Directions:

On the small white board, draw 22 columns, or lay these out on a large table.

Label each column along the top with these temperatures:

- 0°
- 32°
- 39°
- 41°
- 45°
- 50°
- 68°
- 70°
- 75°
- 100°
- 110°
- 125°
- 135°
- 145°
- 155°
- 165°
- 171°
- 175°
- 180°
- 212°
- No temperature requirements for cooking
- No temperature requirements for storage



## Food Safety and Sanitation

### Version 1 (game)

Divide the class into even teams, and evenly distribute the magnets between the teams (55 magnets)

Team 1 has the opportunity to put their magnets on the board. One point for each correct answer.

When team 1 has finished Team 2 may move any wrong magnets from team 1, and then put up theirs.

Continue with all teams until all teams have gone once. After every team has gone- then the instructor will remove all incorrect magnets and the teams will keep on going until all magnets are correct.

Highest points wins.

### Version 2 (learning/ studying activity)

As a class-, the instructor will read the information on the magnet, (55 magnets) and then the class will decide where it goes on the board. After all magnets are up- instructor will say yes or no.

If no- the class has to determine what is wrong, and then fix it.

At the conclusion of the game Instructor needs to put the magnets back in order according to the blue number located in the bottom right hand corner in order to maintain "randomness" of the magnets.



## Food Safety and Sanitation TEMPERATURE KNOWLEDGE ACTIVITY KEY

0°

Maximum Temperature Setting for Freezers

32°

Temperature Water Freezes

39°

Maximum Temperature Setting for Coolers

41°

Receive/ Store Meat, Fish, Poultry

Store UHT packages NOT aseptically packaged

Lower End of TTDZ

Receive/ Store Cut Melons and Cut Tomatoes

Receive/ Store Dairy

Thawing food under refrigeration

Maximum temperature for cold holding food

45°

Receive/ Store Shellfish

Receive/ Store Shell on Eggs

Maximum temperature for receiving milk

50°

Minimum Temperature for Dry Storage

68°

Temperature of Water for Mixing Iodine Sanitizer

70°

Maximum Temperature for Dry Storage

Lower End Temperature of the Party Zone

Maximum Water Temperature for Thawing Foods

Maximum Temperature for holding Cold Food w/o temperature control

75°

Temperature of Water for Mixing Quats Sanitizer

100°

Minimum Temperature for Hand Washing Water

Temperature for Mixing Chlorine Sanitizer

110°

Minimum Temperature for Washing in a 3-compartment sink



## Food Safety and Sanitation

### 125°

Higher End of the Party Zone

### 135°

Higher End of TTDZ

Hot Holding Vegetables

Reheat Commercially Processed Food

Minimum temperature for Hot Holding Starches

Minimum temperature for Hot Holding Vegetables

Cook vegetables/ grains for hot holding

### 145°

Cook Fish and Shellfish

Cook roasts of Pork, Beef, Veal, Lamb (four mins.)

Cook Eggs for Immediate Service

Cook Steaks/ Chops of Pork, Beef, Veal, Lamb (15 secs.)

Cook Wild Game

### 155°

Cook Ground Beef, Veal, Lamb, Pork

Cooked Ground/ Minced/ Chopped Fish

Cooked Injected Meats

Shell Eggs Cooked for Hot Holding

Cook Ratites (Emu/Ostrich)

Cook Mechanically Tenderized Meats

### 165°

Reheating Food

Minimum Temperature for Sanitizing in a Stationary Dish Machine

Cooking Stuffed Food

Eggs Cooked in a Microwave

Any foods cooked in a Microwaved

Cook New products that contain leftovers mixed in

Cooked Poultry

### 171°

Heat Sanitizing in a 3-compartment sink

### 175°

Temperature for brewing Iced Tea

### 180°

Minimum Temperature for Sanitizing in a High Temperature Dish Machine (moving rack)



## Food Safety and Sanitation

212°

Temperature Water Boils

No temperature requirements for cooking- Vegetables and Starches cooked for Immediate Service

No temperature requirements for storage

UHT products aseptically packaged

Whole Fruits and Whole Vegetables