

How To Store Food Properly Quiz Sheet

Name: _____ Date: _____ Score: _____

TRUE OR FALSE

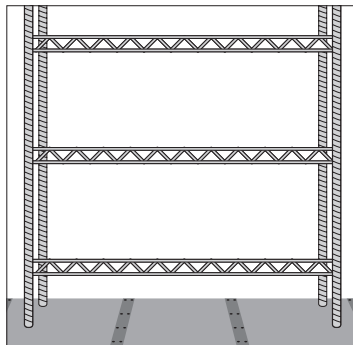
- T ___ F ___ 1. Deliveries should be stored immediately after they have been inspected.
- T ___ F ___ 2. The temperature of food stored in refrigerators should be checked regularly.
- T ___ F ___ 3. Food should be stored by use-by-dates so the oldest product gets used first.

MULTIPLE CHOICE

- ___ 1. Food should be stored at least _____ inch(es) off the floor.
- one
 - two
 - four
 - six
- ___ 2. Chemicals should be stored
- above food.
 - below food.
 - away from food.
 - behind food.
- ___ 3. Raw seafood, meat, and poultry should be stored
- above cooked and ready-to-eat food.
 - on the same shelf as cooked and ready-to-eat food.
 - below cooked and ready-to-eat food.
 - behind cooked and ready-to-eat food.

EXERCISE

Draw a line from each food item to the proper walk-in storage shelf.



How To Store Food Properly Quiz Sheet Answers

Name: _____ Date: _____ Score: _____

TRUE OR FALSE

- T X F ___ 1. Deliveries should be stored immediately after they have been inspected.
- T X F ___ 2. The temperature of food stored in refrigerators should be checked regularly.
- T X F ___ 3. Food should be stored by use-by-dates so the oldest product gets used first.

MULTIPLE CHOICE

- d 1. Food should be stored at least _____ inch(es) off the floor.
- one
 - two
 - four
 - six
- c 2. Chemicals should be stored
- above food.
 - below food.
 - away from food.
 - behind food.
- c 3. Raw seafood, meat, and poultry should be stored
- above cooked and ready-to-eat food.
 - on the same shelf as cooked and ready-to-eat food.
 - below cooked and ready-to-eat food.
 - behind cooked and ready-to-eat food.

EXERCISE

Draw a line from each food item to the proper walk-in storage shelf.

