How To Store Food Properly Quiz Sheet

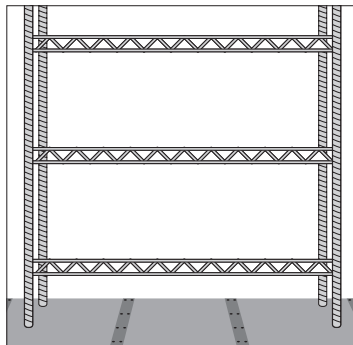**Name:** _____ **Date:** _____ **Score:** _____

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.
   a. one
   b. two
   c. four
   d. six

____ 2. Chemicals should be stored
   a. above food.
   b. below food.
   c. away from food.
   d. behind food.

____ 3. Raw seafood, meat, and poultry should be stored
   a. above cooked and ready-to-eat food.
   b. on the same shelf as cooked and ready-to-eat food.
   c. below cooked and ready-to-eat food.
   d. behind cooked and ready-to-eat food.

EXERCISE

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

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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.
- a. one
- b. two
- c. four
- d. six

_c_ 2. Chemicals should be stored
- a. above food.
- b. below food.
- c. away from food.
- d. behind food.

_c_ 3. Raw seafood, meat, and poultry should be stored
- a. above cooked and ready-to-eat food.
- b. on the same shelf as cooked and ready-to-eat food.
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EXERCISE

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