



Food Safety Walk

Instructions

1. Place cards on tables or tape on walls in numerical order.
2. All participants must start with #1.
3. Have participants read the question and decide which is the correct answer.
4. The answer will then tell them which card to find next and whether or not they answered correctly.
5. Participants will continue answering questions until they reach the card that states “You’ve reached the finish line.”
6. Keeping track of points is optional.



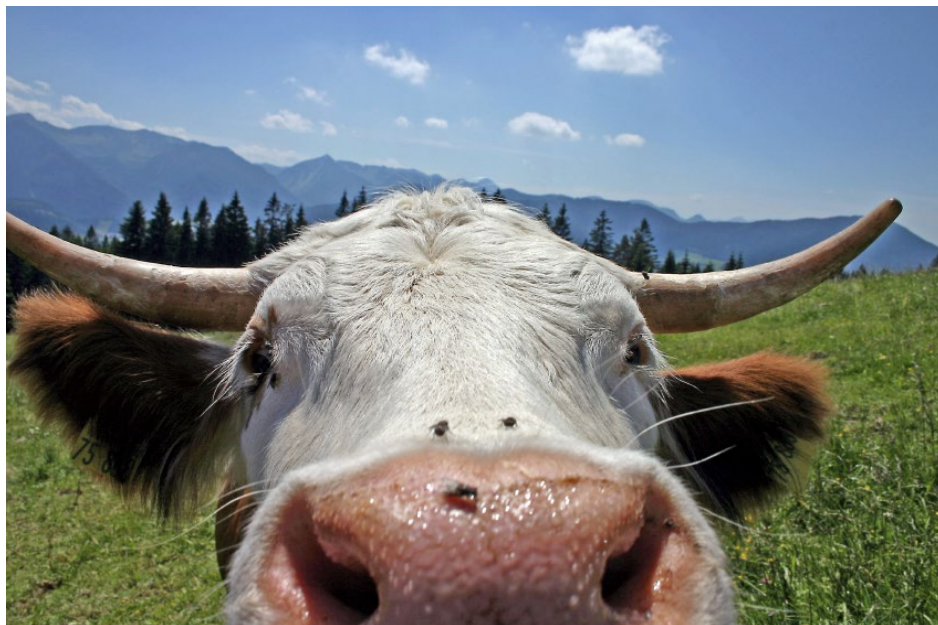
1. What is the correct minimum internal temperature for a beef roast?

a. 155°F for 4 minutes

Go to 17.

b. 145°F for 4 minutes

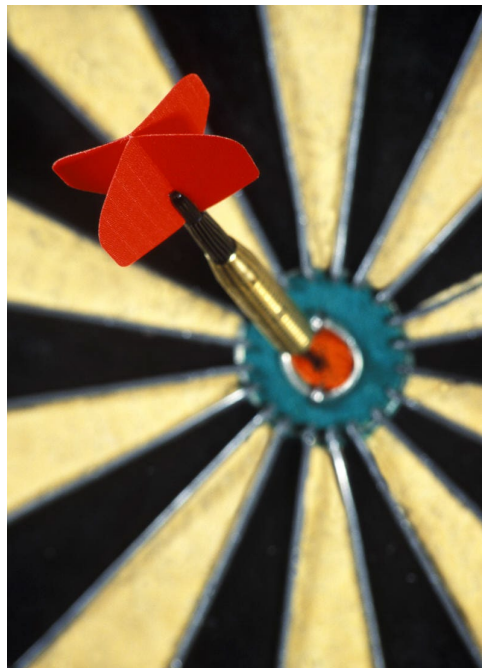
Go to 40.





2. Right on target! Ground meats such as beef, pork and other meat or fish need to be cooked to 155°F for 17 seconds.

Collect 5 points and go to 19.





3. What is the correct minimum internal temperature for pork sausage?

a. 145°F for 17 seconds.

Go to 26.

b. 155°F for 17 seconds.

Go to 8.





4. Almost. Mixed dishes such as casseroles need to be cooked to 165°F.

Collect 0 points and go to 7.



5. You're right! Eggs cooked for immediate service need to be cooked to 145°F while eggs that will be hot-held for service need to be cooked to 155°F.

Collect 5 points and go to 31.





6. What is the correct minimum internal temperature for injected meat?

a. 155°F for 17 seconds.

Go to 15.

b. 165°F for 17 seconds.

Go to 27.





7. What is the correct minimum internal temperature for ground pork cooked in the microwave?

a. 155°F

Go to 24.

b. 165°F

Go to 30.





8. Right on target! Ground meats such as beef pork and other meat or fish needs to be cooked to 155°F for 17 seconds.

Collect 5 points and go to 33.





9. Not bad. However, commercially processed, ready-to-eat foods only need to be heated to 135°F.

Collect 0 points and go to 28.





10. What is the correct minimum internal temperature for hamburger?

a. 155°F for 17 seconds.

Go to 2.

b. 160°F for 17 seconds.

Go to 37.





11. Correct! Stuffing and stuffed meats need to be cooked to 165°F for <1 second (instantaneous). Stuffing poses a hazard because it can be made with potentially hazardous food and it acts as insulation, preventing heat from reaching the center of the meat or poultry.

Collect 5 points and go to 23.



12. You know your temperatures! All poultry including whole or ground duck, chicken or turkey needs to be cooked to 165°F for <1 second (instantaneous).

Collect 5 points and go to 3.



13. Good choice! Mixed dishes such as casseroles need to be cooked to 165°F <1 second (instantaneous).

Collect 5 points and go to 7.





14. Nope. Fish only needs to be cooked to 145°F for 15 seconds. If the fish is stuffed it needs to be cooked to 165°F for <1 second (instantaneous) and if it is ground it needs to be cooked to 155°F for 17 seconds.

Collect 0 points and go to 35.



15. Good choice! The correct answer is 155°F for 17 seconds. When meats are injected, foodborne microorganisms on the surface can be carried into the interior.

Collect 5 points and go to 39.





16. You've reached the finish line!

Add up your total points and go to 46 to see how you scored.





17. So close. All beef, pork, veal and lamb roasts need to be cooked to a minimum internal temperature of 145°F for 4 minutes.

Collect 0 points and go to 10.



18. Way to go! Previously cooked, potentially hazardous food must be reheated to 165°F for 15 seconds within 2 hours.

Collect 5 points and go to 6.





19. What is the correct minimum internal temperature for a stuffed pork chop?

a. 165°F for <1 second (instantaneous)

Go to 11.

b. 160°F for <1 second (instantaneous)

Go to 36.





20. Nope. Fish only needs to be cooked to 145°F for 15 seconds. If the fish is stuffed it needs to be cooked to 165°F for <1 second (instantaneous) and if it is ground it needs to be cooked to 155°F for 17 seconds.

Collect 0 points and go to 35.





21. Almost. All poultry including whole or ground duck, chicken or turkey needs to be cooked to 165°F for <1 second (instantaneous).

Collect 0 points and go to 3.



22. The answer fits!
Commercially processed, ready-to-eat foods only need to be heated to 135°F.

Collect 5 points and go to 28.





23. What is the correct minimum internal temperature for reheated soup?

a. 165°F for 15 seconds

Go to 18.

b. 160°F for 15 seconds

Go to 41.

c. 170°F for 15 seconds

Go to 34.





24. Missed the mark. All potentially hazardous food cooked in a microwave needs to be heated to 165°F.

Collect 0 points and go to 43.





25. Not quite. Eggs cooked for immediate service only need to be cooked to 145°F while eggs that will be hot-held for service need to be cooked to 155°F.

Collect 0 points and go to 31.



26. The correct answer is 155°F for 17 seconds. Ground meats such as beef pork and other meat or fish needs to be cooked to a higher temperature.

Collect 0 points and go to 33.





27. Not so good. The correct answer is 155°F for 17 seconds. When meats are injected, foodborne microorganisms on the surface can be carried into the interior.

Collect 0 points and go to 39.



28. What is the correct minimum internal temperature for green beans?

a. 135°F for 15 seconds

Go to 45.

b. 145°F for 15 seconds

Go to 38.





29. Almost. All poultry including whole or ground duck, chicken or turkey needs to be cooked to 165°F for <1 second (instantaneous).

Collect 0 points and go to 3.



30. You're a winner! All potentially hazardous food cooked in a microwave needs to be heated to 165°F.

Collect 5 points and go to 43.





31. What is the correct minimum internal temperature for a chicken casserole?

a. 155°F for 17 seconds

Go to 42.

b. 160°F for 15 seconds

Go to 4.

c. 165°F for <1 second
(instantaneous)

Go to 13.





32. Not bad. However, commercially processed, ready-to-eat foods only need to be heated to 135°F.

Collect 0 points and go to 28.



33. What is the correct minimum internal temperature for red snapper?

a. 155°F for 15 seconds

Go to 14.

b. 160°F for 15 seconds

Go to 20.

c. 145°F for 15 seconds

Go to 44.



34. Not quite. Previously cooked, potentially hazardous food must be reheated to 165°F for 15 seconds within 2 hours.

Collect 0 points and go to 6.





35. What is the correct minimum internal temperature for eggs cooked to order?

a. 155°F for 17 seconds

Go to 25.

b. 145°F for 15 seconds

Go to 5.





36. Close. Stuffing and stuffed meats need to be cooked to 165°F for <1 second (instantaneous). Stuffing poses a hazard because it can be made with potentially hazardous food and it acts as insulation, preventing heat from reaching the center of the meat or poultry.

Collect 0 points and go to 23.



37. Not quite. Ground meats such as beef, pork and other meat or fish need to be cooked to 155°F for 17 seconds.

Collect 0 points and go to 19.





38. Almost. Fruits and vegetables that are hot-held for service only need to be heated to 135°F.

Collect 0 points and go to 16.



39. What is the correct minimum internal temperature for a whole chicken?

a. 155°F for <1 second (instantaneous)

Go to 29.

b. 160°F for <1 second (instantaneous)

Go to 21.

c. 165°F for <1 second (instantaneous)

Go to 12.





40. You are correct! All beef, pork, veal and lamb roasts need to be cooked to a minimum internal temperature of 145°F for 4 minutes.

Collect 5 points and go to 10.





41. Not quite. Previously cooked, potentially hazardous food must be reheated to 165°F for 15 seconds within 2 hours.

Collect 0 points and go to 6.



42. Almost. Mixed dishes such as casseroles need to be cooked to 165°F.

Collect 0 points and go to 7.





43. What is the correct minimum internal temperature for precooked chicken wings?

a. 155°F

Go to 32.

b. 145°F

Go to 9.

c. 135°F

Go to 22.



44. Right on target! Fish only needs to be cooked to 145°F for 15 seconds. If the fish is stuffed it needs to be cooked to 165°F for <1 second (instantaneous) and if it is ground it needs to be cooked to 155°F for 17 seconds.

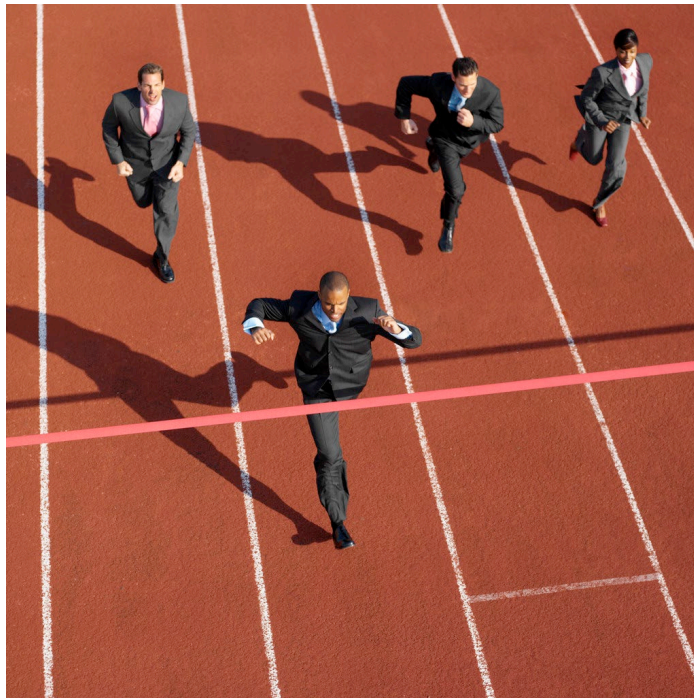
Collect 5 points and go to 35.





45. You're a winner! Fruits and vegetables that are hot-held for service only need to be heated to 135°F.

Collect 5 points and go to 16.





46. How did you do?

**50 – 65 points
Champion!**

**35-49 points
Runner-up**

**20-34 points
Middle of the pack**

**Below 20
Out of the race**