

Temperature Danger Zone Storyboard

Objectives	<ul style="list-style-type: none">• Given a temperature scale, employees will identify the temperature range of the Temperature Danger Zone in degrees Fahrenheit.• Given a labeled graphic, employees will identify the TCS food groups and their corresponding cooking temperatures.• Given a learning check, employees will demonstrate how to keep foods out of the Temperature Danger Zone by using approved methods to chill, heat and store foods
Theme Notes	Theme: Rise, Font: Inter, Color: #ff5218
Navigation Notes	Sidebar Navigation, Unrestricted Navigation
Labels and Hashtags	
Course Description	In this lesson, you will learn what the Temperature Danger Zone is and what TCS foods are. You will also demonstrate how to keep TCS foods out of the Temperature Danger Zone.

Course Layout

Section or Lesson	Title	
<input type="checkbox"/> Section <input checked="" type="checkbox"/> Lesson <input type="checkbox"/> Quiz	What is the Temperature Danger Zone?	
Lesson Blocks	Visuals Text	Audio
Paragraph	The danger zone refers to the temperature range in which bacteria growth occurs most rapidly on	

Temperature Danger Zone Storyboard

	<p>food. Temperatures between 41 and 135 degrees Fahrenheit represent this danger zone. Bacteria can multiply at any temperature within the danger zone, but grows the fastest at temperatures between 70 and 125 degrees Fahrenheit. The longer food sits in the temperature danger zone, the greater the risk that bacteria will grow on the food.</p>	
Image Centered	temperature scale illustration	
Statement C	Remember, it is safe for food to be cold or hot , but <i>never warm</i> !	
Paragraph with Heading	<p>Why is the Temperature Danger Zone important?</p> <p>When foods are allowed to enter the temperature danger zone, bacteria may grow to unhealthy levels and cause the food to spoil. Foods may smell and appear normal, but could actually contain harmful amounts of bacteria that will cause food borne illness.</p>	
Image Centered	bacteria microscope	
Paragraph	<p>This is what makes the temp danger zone extremely important. As a food service professional, it's your responsibility to keep foods out of the danger zone by using approved methods to chill, heat, and store foods.</p>	

Section or Lesson	Title
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Temperature Danger Zone Storyboard

<input type="checkbox"/> Section <input type="checkbox"/> Lesson <input type="checkbox"/> Quiz	Learning Check Test your knowledge of the Temperature Danger Zone before advancing to the next section.	
Lesson Blocks	Visuals Text	Audio
Multiple Choice	1. The Temperature Danger Zone is <ol style="list-style-type: none"> the temperature range in which food is the most dangerous to consume. the temperature range that the food must be cooked to be safe for consumption. the temperature range in which bacteria growth occurs most rapidly on food. Correct 	
Multiple Choice	2. What is the temperature range of the danger zone? <ol style="list-style-type: none"> Between 70 and 125 degrees Fahrenheit Between 41 and 135 degrees Fahrenheit Correct Between 30 and 140 degrees Fahrenheit 	

Section or Lesson	Title
<input type="checkbox"/> Section <input type="checkbox"/> Lesson <input type="checkbox"/> Quiz	Time/Temperature Control Safety Foods

Temperature Danger Zone Storyboard

Lesson Blocks	Visuals Text	Audio
Paragraph with Heading	What are TCS Foods? TCS stands for time/temperature control safety. Foods that require strict time and temperature control are considered TCS foods. Pathogens love TCS foods because they present an ideal environment for germs to grow and spread. Preventing TCS foods from entering the danger zone is a critical food safety practice. These are the high-risk TCS foods that should be closely monitored at all times:	
Paragraph	High-risk TCS foods: click on each label below to explore the 10 high-risk TCS food groups.	
Labeled graphic	10 high-risk TCS foods graphic	
Paragraph with Heading	Safe cooking temperatures of TCS foods To prevent the spread of salmonella, staphylococcus aureus, listeria, and other dangerous bacteria, it's important to monitor the internal temperature of the foods you serve. Follow the recommendations below for safe cooking temperatures of common TCS foods.	
Image Centered	tempographic.jpeg	

Section or Lesson	Title
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Temperature Danger Zone Storyboard

<input type="checkbox"/> Section <input type="checkbox"/> Lesson <input checked="" type="checkbox"/> Quiz	Learning Check Test your knowledge of TCS foods before advancing to the next section.	
Lesson Blocks	Visuals Text	Audio
Multiple Choice	1. What does TCS stand for? a. Time/Touch Control Safety b. Temperature/Touch Control Safety c. Time/Temperature Control Safety Correct	
Multiple Choice	2. Which of the following is a high-risk TCS food? a. Lettuce b. Baked potato Correct c. Dry cereal	

Section or Lesson	Title	
<input type="checkbox"/> Section <input checked="" type="checkbox"/> Lesson <input type="checkbox"/> Quiz	How to Keep TCS Foods out of the Danger Zone	
Lesson Blocks	Visuals Text	Audio

Temperature Danger Zone Storyboard

Paragraph with Heading	Food Holding Temperatures Once your food is cooked to the proper internal temperature or chilled to 40 degrees Fahrenheit or below, it's important to maintain these safe temperatures before serving. 4 hours is the maximum length of time ready-to-eat foods can stay in the temperature danger zone.	
Image & text	After the 4 hour limit, foods must be thrown away. Within the 4 hour time limit, foods can be consumed, reheated, or chilled to bring them back to food safe temperatures. Checking temps every 2 hours allows for a greater window to perform any corrective actions that are necessary. [temperature gun image]	
Image & text	Cold Holding Temperatures The cold holding temperature for TCS foods must be at 40 degrees Fahrenheit or below. Check the temperature of cold foods every 2 hours and discard any cold food that reaches a temperature of 70 degrees Fahrenheit or higher. [salad bar image]	
Image & text	Hot Holding Temperatures The appropriate holding temp for hot foods is 135 degrees Fahrenheit or above. Use the appropriate thermometer to monitor food temperatures often. Discard hot food that has been sitting below 135 degrees Fahrenheit for more than 4 hours. [buffet line image]	

Temperature Danger Zone Storyboard

<input type="checkbox"/> Section <input type="checkbox"/> Lesson <input checked="" type="checkbox"/> Quiz	Learning Check Test your knowledge of keeping TCS foods out of the Temperature Danger Zone before concluding the lesson.	
Lesson Blocks	Visuals Text	Audio
Multiple Choice	1. How often should you check the holding temperature of hot or cold food? a. Every 4 hours, but 2 is best Correct b. Every 8 hours, but 4 is best c. Every 6 hours, but 3 is best	
Multiple Choice	2. How long can hot food sit below 135°F before it needs to be discarded? a. 2 hours b. 6 hours c. 4 hours Correct	

<input checked="" type="checkbox"/> Section <input type="checkbox"/> Lesson <input type="checkbox"/> Quiz	Conclusion	
Lesson Blocks	Visuals Text	Audio
Paragraph	Well done! By completing this lesson you have demonstrated how to keep TCS foods out of the Temperature Danger Zone! You may return to this lesson to review the material as necessary.	

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Multimedia	Downloadable Temperature Danger Zone graphic Downloadable TCS Cooking Temperatures graphic	
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