

A GUIDE TO FOOD HYGIENE QUIZ SHEET 2

1. In Victoria, food handlers must follow the:

- A) Health Act 1958
- B) Food Act 1984
- C) Tobacco Act 1987
- D) Road Safety Act 1986

2. Who is responsible for safe food handling in the food premises?

- A) Head chef
- B) Owner or manager
- C) Anyone handling food
- D) All the above

3. How can you tell if food has enough bacteria to cause food poisoning?

- A) It smells bad
- B) It tastes bad
- C) It looks bad
- D) You can't tell. It looks, smells and tastes normal.

4. High Risk Foods are foods that food poisoning bacteria grow well in:

- A) Dried, uncooked rice and pasta
- B) Flour and powdered, dry milk
- C) Fish, oysters and sushi
- D) Chocolate bars, boiled sweets

5. The 'Danger Zone' is the temperature range between:

- A) 50-60°C
- B) 25-35°C
- C) 5-60°C
- D) 0-35°C

6. Food in the freezer must be kept:

- A) Frozen solid
- B) Below 0°C
- C) Below 5°C

7. Which of the following is an example of a BAD food hygiene practice that could lead to cross contamination.

- A) Chopping raw and cooked meat on the same chopping board
- B) Washing all vegetables in clean water
- C) Keeping food in food grade containers
- D) Washing hands before handling food

8. The correct way to defrost a chicken is:

- A) On the bench
- B) In the refrigerator on the bottom shelf
- C) In the sink
- D) Cook it still frozen

9. High Risk foods such as chicken should be cooked to an internal core temperature of:

- A) 60°C
- B) 70°C
- C) 150°C
- D) 75°C or higher

10. The main reason that food handlers should wear protective clothing is:

- A) To stop their clothes from getting dirty
- B) To protect the food from contamination
- C) To make them look good
- D) To identify them as food handlers

11. What are the basic steps for washing hands?

- A) Wash thoroughly and dry
- B) Apply soap, wash thoroughly rinse and dry with tea towel
- C) Apply soap, wash thoroughly, rinse and use air drier
- D) Wash thoroughly, rinse and dry

12. Food-handling gloves must be changed frequently and also:

- A) After handling garbage
- B) After every break
- C) After picking things up off the floor
- D) Between handling raw and cooked foods
- E) All the above

13. How should chemicals be stored in food premises?

- A) Away from food preparation/storage areas
- B) In food grade containers
- C) In empty soft drink bottles
- D) In the dry goods storage area off the floor

14. A good cleaning schedule includes details about:

- A) Who is to clean
- B) What is to be cleaned
- C) How it should be cleaned
- D) When it should be cleaned
- E) What chemicals, materials and equipment are required
- F) All the above

15. Pests are a problem in any food premises. The main problem is:

- A) They smell
- B) They spread disease through bacteria and droppings
- C) They eat the food
- D) They frighten staff