

A GUIDE TO FOOD HYGIENE QUIZ SHEET 4

1. 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

2. The cost of a food poisoning event can result in:

- A) Bad publicity
- B) Legal action
- C) Closure of the business
- D) Customers getting sick
- E) All of 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. To STOP food poisoning:

- A) Protect the food
- B) Prevent the growth of food poisoning bacteria
- C) Destroy or reduce the bacteria
- D) All of the above

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

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

6. 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

7. What should NOT be done when storing food in the refrigerator?

- A) Cover, label and date foods
- B) Place raw and cooked meat on the same tray
- C) Store cooked food above raw food
- D) Rotate stock – first in, first out rule

8. 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

9. Ready to eat foods are:

- A) Frozen pies and pasties

- B) Unwashed and unpeeled fruit and vegetables
- C) Prepared sandwiches and filled rolls
- D) Uncooked rice and pasta

10. What are the basic steps for washing hands?

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

11. If you have been away sick it is best to restart work handling food:

- A) When you feel better
- B) After 1 week
- C) When your doctor advises that you can
- D) The next day

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. Food grade sanitisers can be:

- A) Very hot water (80°C to 85°C).
- B) Methylated spirits and water (75/25 per cent ratio),
- C) Chlorine bleach
- D) A commercial chemical sanitiser
- E) Any of the above

14. 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

15. Council Garbage bins should be:

- A) Kept out of sight
- B) Kept in the food preparation area
- C) Washed out with hot soapy water and the area hosed down
- D) Left to overflow
- E) Coloured to match your kitchen