

A GUIDE TO FOOD HYGIENE QUIZ SHEET 3

1. In Victoria, food handlers must follow the:

- A) Funerals Act 1993
- B) Film Act 2001
- C) Food Act 1984
- D) Fair Trading Act 1999

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. Low risk foods are foods that bacteria don't grow well in:

- A) Eggs and egg products
- B) Raw and cooked meats
- C) Dried, uncooked rice and pasta
- D) Pizza and meat sandwiches

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. Put these steps in order (1 to 4) for taking the temperature of foods:

Insert the probe _____
Sanitise the probe _____
Read and record the temperature _____
Wash the probe _____

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. 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. A Bain-marie is ideal for:

- A) Cooking foods
- B) Keeping hot foods hot above 60°C ALL day.
- C) Keeping hot foods hot above 60°C for a short time
- D) Re-heating foods

10. The reason why jewellery should not be worn when preparing or serving food is:

- A) It can be an occupational health and safety hazard.
- B) Parts of jewellery ie stones can fall into food.
- C) It can get caught in machinery
- D) It stops washing hands thoroughly
- E) All the above

11. 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

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 are used in the kitchen to:

- A) Remove grease, dirt and grime
- B) Remove surface bacteria
- C) Kill bacteria after using detergent
- D) Make the kitchen smell clean

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. Garbage bins in food preparation areas should be:

- A) Kept out of sight
- B) Kept in the dry storage area
- C) Regularly emptied and washed out
- D) Left to overflow
- E) Coloured to match your kitchen