

NAME _____

DATE _____

E-Mail _____

Why were you interested in attending the Food Follies seminar today?

What is it you are most interested in learning today?

Choose the best answer for each question.

1. When we risk poisoning foods eaten raw with raw meat by handling food incorrectly, like reusing a cutting board without sanitizing it, we are committing_____.
A. Food Felonies
B. Cross Contamination
C. Disinfecting
D. Choosing Foods
2. The three areas to avoid cross contamination are in the bags from the store, your work area and _____.
A. The oven
B. The car
C. the cashier
D. the fridge
3. When washing your hands you should wet them, soap them and lather them for _____ seconds. Then rinse them in warm water and dry them with a paper towel.
A. 30 seconds
B. 3 minutes
C. 5 seconds
D. 2 minutes and 14 seconds
4. Chicken should be cooked until the internal temperature reaches _____ degrees.
A. 100 (38° C)
B. 212 (100° C)
C. 165 (74 °C)
D. 190 (88° C)
5. A refrigerator should be kept at _____ or colder to maintain food safety.
A. 41° (5°C)
B. 50° (10°C)
C. 32° (0° C)
D. 45° (7° C)

True OR False 6. The best way to thaw out frozen meat is on the counter, at room temperature.

True OR False 7. Chicken must be rinsed off before cooking to prevent bacteria.

True OR False 8. There are approximately 76 million people affected by food borne illnesses every year.

True OR False 9. Raw meat should be bagged separately from fresh produce when coming from the grocery store.

True OR False 10. Hamburger should be cooked until it is no longer pink in the middle to be sure it is safe.