Food Safety and Sanitation Quiz.

Provider Name: Provider Number:

1. Let’s talk chicken: If you rinse chicken with water it will remove bacteria

TRUE FALSE

1. What bacteria does chicken carry? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. How can bacteria in raw meat and poultry be killed? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_What should the safe minimum internal temperature of poultry be?
3. You can wipe raw poultry with paper towels. TRUE FALSE
4. Listeria Monocytogens can grows at what temperature. \_\_\_\_\_\_\_
5. The National Sanitation Foundation (NFS) revealed that the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ was one of the \_\_\_\_\_\_\_\_\_\_\_ places containing both \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ bacteria.
6. Provide four (4) examples on how to prevent Listeria and Salmonella.
7. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
8. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
9. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
10. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
11. Food poisoning is not only associated with meats and meat products. Please list high-risk non-meat food that have been part of food poisoning outbreaks. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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1. Leftovers are safe to eat until they smell bad. True False
2. Freeze or throw away refrigerated leftovers within \_\_\_\_\_ days even if they smell and look fine.
3. Bacteria can survive freezing temperature. TRUE FALSE
4. What kills bacteria in microwaves? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. You must handle defrosted foods with the same care as any perishable food. Please list several ways of defrosting food safely along with cooking defrosted foods.

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1. Refrigerator temperature should be between \_\_\_\_\_\_ to slow the growth of bacteria
2. Even though you are not eating the rind of the melon, there are many ways for pathogens on the outside of the melon to contaminate the edible portion. Explain how to prevent contamination.

