

# Food Poisoning True / False Quiz

Name: \_\_\_\_\_

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|---|--|--|--|
| Lots of preservatives are now being used in foods   |  | All bacteria will cause food poisoning   |  |
| Bacteria can not grow on sliced cooked chicken left overnight in a warm food preparation area   |  | Preservatives allow food to be kept for longer                                     |  |
| Food handlers don't have to worry because food poisoning is never a serious illness             |  | Good food hygiene only includes cleanliness of equipment                           |  |
| Poultry often has bacterial contamination   |  | Pesticides cause more cases of food poisoning than bacteria                        |  |
| Food poisoning is most often caused by food which has been contaminated by bacteria             |  | Poor temperature control is a major cause of food poisoning                        |  |
| A high fever is always a symptom of food poisoning  |  | Effective staff training is a major cause of food poisoning                        |  |
| Food poisoning is usually caused by food which has been contaminated by artificial colours      |  | Chemical poisons on food can cause food poisoning                                  |  |
| Elderly people and pregnant women are more likely to have a serious outcome from food poisoning |  | Careless food handling can cause chilled food to become contaminated with bacteria |  |