

Food Poisoning True / False Quiz

Name: _____

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