

# Food Poisoning True / False Quiz

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

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	