

Hygiene Control True /False Quiz

Name: _____

<p>You can reduce the risk of cross contamination by keeping raw foods away from other foods</p>		<p>A red colour is best for items used for raw meat</p>	
<p>You can safely prepare raw and cooked foods on the same work surface</p>		<p>The same cloth can safely be used for washing up and cleaning areas used to prepare raw and cooked foods, as long as it is changed every day</p>	
<p>It is wise to think of all raw meat and all raw poultry as contaminated with food poisoning bacteria</p>		<p>The main aim of hygiene control is to prevent contamination</p>	
<p>A colour code is not necessary for items used for fish</p>		<p>As long as the temperature is low, food stored in a fridge can not become contaminated</p>	
<p>You can only cause cross contamination by smoking in the workplace</p>		<p>If a cake is filled with fresh cream it is not necessary to store it in a refrigerator</p>	
<p>You can not spread bacteria from yourself to food</p>		<p>Equipment which has been used to prepare raw meat and poultry must be thoroughly cleaned as soon as the job is finished</p>	
<p>It is best to store raw poultry on the shelf in the fridge above the cheese</p>		<p>It is best to use disposable wiping cloths</p>	