

# Hygiene Control True /False Quiz

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

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