

# General Revision True / False

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

Bacteria are not often found on people		The temperature Danger Zone is 10C - 40C		Modern refrigerators can now kill bacteria		Bacteria grows easily on cold meat if left overnight in a warm food preparation area	
	Food handlers should wash their hands after handling waste food and rubbish		Bus drivers are most at risk from food poisoning		Food law requires you to report to your supervisor if you are suffering from diarrhoea and vomiting		
If you find a dead mouse in your workplace you must tell your supervisor		Bacteria in food is the most common cause of food poisoning		Bacteria can be spread by dirty wiping cloths		A cut on your hand should be covered with antiseptic cream to protect food from contamination	
	A detergent kills bacteria		An elderly person is not at risk from food poisoning		Bacteria will grow on cooked chicken at 370C		
If you thaw a frozen turkey completely it will not contain any bacteria		A stone in a fruit cake is defined as an accidental hazard		A jar of pickled onions is a high risk food		Raw and cooked meats should be prepared and stored seperately	