

If you find a dead mouse in your workplace you must tell your supervisor		A cut on your hand should be covered with antiseptic cream to protect food from contamination		Raw and cooked meats should be prepared and stored seperately	
	Bacteria in food is the most common cause of food poisoning		The temperature Danger Zone is 1oC - 4 oC		
An elderly person is not at risk from food poisoning		Bus drivers are most at risk from food poisoning		A jar of pickled onions is a high risk food	
	A stone in a fruit cake is defined as an accidental hazard		If you thaw a frozen turkey completely it will not contain any bacteria		
Bacteria grows easily on cold meat if left overnight in a warm food preparation area		Bacteria will grow on cooked chicken at 37 oC		Bacteria are not often found on people	
	Food law requires you to report to your supervisor if you are suffering from diarrhoea and vomiting		A detergent kills bacteria		
Bacteria can be spread by dirty wiping cloths		Modern refrigerators can now kill bacteria		Food handlers should wash their hands after handling waste food and rubbish	