

Bacteria are not often found on people		The temperature Danger Zone is 1oC - 4 oC		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 37 oC		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	