

General Revision True / False

Name: _____

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| 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 | |