

Food Safety Quiz

True or False?

1. The safest homemade ice cream is made with a cooked custard.
2. It's safe to eat hot dogs that have been stored unopened in the refrigerator for up to ten days.
3. Because it's in a picnic cooler, it's safe to leave food on the picnic table in a sunny location for over five hours.
4. This is a great time to rehydrate meat for the barbecue. (Since most of these marinated meats contain acids, which speed bacteria growth, it's OK to allow the meat and marinade to "sleep" at room temperature like the recipe indicates.)
5. Since it's already been cooked, it's OK to leave fried chicken out all afternoon at the family reunion picnic.



degrees F. (Food sitting out for more than an hour may be unsafe. In that case, don't eat or save those leftovers.) It may seem it wants to throw out half a bowl of potato salad or sliced fruit, but there may be several problems with it in addition to the uncertain temperatures. The cost simply outweighs the benefits.

Give Answers!

1. **TRUE.** If you're making homemade ice cream, look for a recipe that uses cooked custard. If you must use a recipe that calls for uncooked eggs, get pasteurized eggs. Why? There can be salmonella bacteria in raw, uncooked eggs. Just because a food has been kept cold or frozen doesn't eliminate the risk.
2. **TRUE.** Hot dogs should be used or frozen within three days of the sell-by or use-by date on the package. An unopened package of hot dogs can stay safely in your refrigerator until the expiration date. An opened bag of hot dogs should be eaten within a week of opening. Never eat hot dogs that have a cloudy liquid in the bag.
3. **FALSE.** The "one hour rule" changes to the "two hour rule" when temperatures creep up above 60°

4. **FALSE.** Marinate your meats in the refrigerator. Yes, most recipes for marinades contain an acid. This may slow but does not stop bacteria growth. Just because the recipe says to allow it to "sleep" at room temperature doesn't mean that it's safe. Remember, not every celebrity chef or recipe developer has had a food safety or food science class.
5. **FALSE.** Remember the "one hour rule" for large buckets of fried chicken or plates of burgers and hot dogs. Just because a food item has been cooked does not make it immune to bacteria growth.

While the living can be easy in the summer months, food safety takes a little more effort and planning.

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This page has been developed to give you a food hygiene practise test, that asks you questions which are similar to the ones that you will be asked in 'real' food.basic food hygiene certificate basic food hygiene course basic food hygiene test basic food hygiene training basic food hygiene rules free food hygiene quiz.food hygiene quiz food safety quiz food safety test basic food hygiene quiz food safety questions and answers food hygiene questions state food and hygiene.Looking for top food hygiene quizzes? Play food hygiene quizzes on ProProfs, the most popular quiz resource. Choose one of the thousands addictive food.Want to enhance your knowledge of basic food hygiene principles? Test your knowledge through our quick and easy to use online practice.Now you've tested your Food Hygiene knowledge, see what the correct answers were. If you've not taken the Food Hygiene quiz yet, simply follow our link.Commonly asked home owner food safety questions.This course, often referred to as the basic food hygiene certificate, is for anyone who works in a setting where food is cooked, prepared or handled. All food.Selected questions and answers on food hygiene in conjunction with bird flu - how can the consumer protect himself and his family? Updated.Personal hygiene should be an integral part of the food safety for each and every food processor. Please visit: Food Hygiene and Safety Management Solutions.Food Safety Quiz. Hands should be washed with water and soap for at least: 5 seconds 20 seconds. Correct Answer: 20 seconds. Wrong Answer. Is it safe to put .Test: Chapter 3 Catering hygiene and HACCP principles. Multiple-choice questions. Highlight or circle the correct answer, or enter your answer in the space.Workers should not handle food or eating and drinking utensils when they have or recently had any of ANSWERS TO FOOD SAFETY QUIZ.This food hygiene quiz food safety quiz food safety test basic food hygiene quiz food safety questions and answers food hygiene questions state food and.Do you know the answers to these 8 food safety questions? See if you get them right before you take a bite!.Think you're already a food safety expert? The questions below are just a preview of what you'll be tested on in our quiz. Do YOU already know the answers?.Questions and Answers on the new EU rules on food consolidate EU rules, with a view to enhancing food safety and consumer protection.Some of the questions we hear most frequently at the USDA Meat and Poultry Hotline include Is food safe if left out overnight? and Should I.Catering questions & answers: Food hygiene (Croner's catering) [Geoff Ward] on rstilleyphotography.com *FREE* shipping on qualifying offers.To ask the Secretary of State for Health, what evidence his Department has received from the Food Standards Agency on the effect on public.INSTRUCTIONS AND ANSWERS: FOOD SAFETY QUIZ. Module 2: Topic 3. Duration. 20 minutes. Required. Each team to have a print of the quiz, and a pen or.Are you interested in food hygiene? Do you need answers to some common food safety questions? If yes, this post is for you. We hope you learn a thing or two.Food safety quiz: Cooking chicken, reheating rice and freezer food use-by Week, test your knowledge and find out the answers with our quiz.

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