

## Test your food safety knowledge

Test your knowledge about the precautions you can take to keep food safe to eat.



Tick box

- |   |   |                          |
|---|---|--------------------------|
| 1. What should you always do before touching food?                                      | a. Light the barbecue                           | <input type="checkbox"/> |
|   | b. Wash your hands                              | <input type="checkbox"/> |
|   | c. Touch your pet                               | <input type="checkbox"/> |
| 2. Where should raw meat be stored in the fridge?                                       | a. Above cooked meat                            | <input type="checkbox"/> |
|   | b. Below cooked meat                            | <input type="checkbox"/> |
|   | c. Beside cooked meat                           | <input type="checkbox"/> |
| 3. Where should meats and salads be stored before cooking or use?                       | a. Beside the barbecue                          | <input type="checkbox"/> |
|   | b. In a cool bag/fridge                         | <input type="checkbox"/> |
|   | c. On the kitchen table                         | <input type="checkbox"/> |
| 4. How do you know meat is cooked thoroughly?   | a. The juices are clear and no pink bits remain | <input type="checkbox"/> |
|   | b. They have been in the oven for 10 minutes    | <input type="checkbox"/> |
|   | c. You think they are sufficiently cooked       | <input type="checkbox"/> |
| 5. Which is more effective for cleaning work surfaces?                                  | a. Hot water only                               | <input type="checkbox"/> |
|   | b. Hot water and                                | <input type="checkbox"/> |
|   | c. disinfectant                                 | <input type="checkbox"/> |
|   | Hot soapy water                                 |                          |
| 6. Which foods need to be handled with care to avoid spreading bacteria to other foods? | a. Raw vegetables                               | <input type="checkbox"/> |
|   | b. Raw meat and poultry                         | <input type="checkbox"/> |
|   | c. Cream cakes                                  | <input type="checkbox"/> |
| 7. What should you do after defrosting raw food?  | a. Re-freeze                                    | <input type="checkbox"/> |
|   | b. Refrigerate                                  | <input type="checkbox"/> |
|   | c. Leave uncovered                              | <input type="checkbox"/> |

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|--|-------------------------------|--------------------------|
| <b>8. What should you do with left-over cooked food?</b> | a. Cool and refrigerate       | <input type="checkbox"/> |
|  | b. Eat one week later         | <input type="checkbox"/> |
|  | c. Leave sitting out          | <input type="checkbox"/> |
|  |                               |                          |
| <b>9. What type of conditions do bacteria like?</b>      | a. Warm and moist             | <input type="checkbox"/> |
|  | b. Cool and dry               | <input type="checkbox"/> |
|  | c. Hot and dry                | <input type="checkbox"/> |
|  |                               |                          |
| <b>10. What do bacteria look like?</b>                   | a. Multi-coloured             | <input type="checkbox"/> |
|  | b. Big and furry              | <input type="checkbox"/> |
|  | c. Invisible to the naked eye | <input type="checkbox"/> |

# Test your food safety knowledge (solution)

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|-----|---|---|-------------------------------------|
| 1.  | <b>What should you always do before touching food?</b>                                      | a. Light the barbecue                           | <input type="checkbox"/>            |
|     |   | b. Wash your hands                              | <input checked="" type="checkbox"/> |
|     |   | c. Touch your pet                               | <input type="checkbox"/>            |
| 2.  | <b>Where should raw meat be stored in the fridge?</b>                                       | a. Above cooked meat                            | <input type="checkbox"/>            |
|     |   | b. Below cooked meat                            | <input checked="" type="checkbox"/> |
|     |   | c. Beside cooked meat                           | <input type="checkbox"/>            |
| 3.  | <b>Where should meats and salads be stored before cooking or use?</b>                       | a. Beside the barbecue                          | <input type="checkbox"/>            |
|     |   | b. In a cool bag/fridge                         | <input checked="" type="checkbox"/> |
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|     |   | b. They have been in the oven for 10 minutes    | <input type="checkbox"/>            |
|     |   | c. You think they are sufficiently cooked       | <input type="checkbox"/>            |
| 5.  | <b>Which is more effective for cleaning work surfaces?</b>                                  | a. Hot water only                               | <input type="checkbox"/>            |
|     |   | b. Hot water and disinfectant                   | <input checked="" type="checkbox"/> |
|     |   | c. Hot soapy water                              | <input type="checkbox"/>            |
| 6.  | <b>Which foods need to be handled with care to avoid spreading bacteria to other foods?</b> | a. Raw vegetables                               | <input type="checkbox"/>            |
|     |   | b. Raw meat and poultry                         | <input checked="" type="checkbox"/> |
|     |   | c. Cream cakes                                  | <input type="checkbox"/>            |
| 7.  | <b>What should you do after defrosting raw food?</b>  | a. Re-freeze                                    | <input type="checkbox"/>            |
|     |   | b. Refrigerate                                  | <input checked="" type="checkbox"/> |
|     |   | c. Leave uncovered                              | <input type="checkbox"/>            |
| 8.  | <b>What should you do with left-over cooked food?</b>                                       | a. Cool and refrigerate                         | <input checked="" type="checkbox"/> |
|     |   | b. Eat 1 week later                             | <input type="checkbox"/>            |
|     |   | c. Leave sitting out                            | <input type="checkbox"/>            |
| 9.  | <b>What type of conditions do bacteria like?</b>  | a. Warm and moist                               | <input checked="" type="checkbox"/> |
|     |   | b. Cool and dry                                 | <input type="checkbox"/>            |
|     |   | c. Hot and dry                                  | <input type="checkbox"/>            |
| 10. | <b>What do bacteria look like?</b>  | a. Multi-coloured                               | <input type="checkbox"/>            |
|     |   | b. Big and furry                                | <input type="checkbox"/>            |
|     |   | c. Invisible to the naked eye                   | <input checked="" type="checkbox"/> |