

Answers (the correct answer is highlighted)

1. Most cases of food poisoning are caused by?

- a) **Bacteria**
- b) Chemical contamination
- c) Viruses

2. Healthy, clean workers do not carry food poisoning on their bodies.

- a) True
- b) **False**

3. Bacteria cannot be spread to food by touching body parts, then food.

- a) True
- b) **False**

4. List a least three potentially hazardous foods in your business:

- **Meat**
- **Milk**
- **Cheese**
- **Cream**
- **Yoghurt**
- **Gravy**
- **Bulk-cooked rice**

5. What is the maximum temperature at which cold potentially hazardous food can be stored or displayed?

5°C

6. What is the minimum temperature at which hot potentially hazardous food can be stores or displayed?

60°C

7. Cooked rice is a potentially hazardous food and must be stored either below 5°C or above 60°C.

- a) **True**
- b) False

8. Cooled ready to eat potentially hazardous food (e.g. pies, sausage rolls etc.) must be heated to at least 60°C prior to placing in the pie warmer.

- a) **True**
- b) False

9. The business must have a thermometer appropriate for its intended use (e.g. stainless steel probe type with an accuracy of +/- 1°C) to check the core temperature of food in storage and on display.

- a) **True**
- b) False

10. It is acceptable to thaw food on the bench overnight or in a bowl of cold water.

- a) True
- b) **False**

11. In a fridge or cool room, raw/unprepared food (e.g. raw meat, unprepared vegetables) can be stored on the shelf above cooked food.

- a) True
- b) **False**

12. What are three items that must be provided at all hand wash basins throughout the premises?

- **Liquid hand soap**
- **Single-use hand towels**
- **Running water**
- **Container to dispose of towels**

13. List at least four occasions when you must wash your hands:

- **Before starting work**
- **Between handling raw and cooked foods**
- **Resuming work after a break**
- **After using the toilet**
- **After smoking**
- **After using cleaning chemicals or doing any cleaning**
- **After doing the washing up**
- **After taking the rubbish out**

14. What is the difference between detergent and a sanitiser?

- **A detergent removes grease and grime**
- **A sanitiser kills bacteria**

15. Separate cutting boards and utensils should be used for raw meats and ready-to-eat-foods, e.g. raw chicken and salad vegetables. What does this avoid?

Cross contamination

16. How should the cutting board be cleaned and sanitised?

- a) Wiped with a clean towel to remove blood and moisture
- b) Washed in warm soapy water, soaked a 1% solution of bleach and left to dry**
- c) Rinsed with water under the tap and wiped dry with a clean towel
- d) There is no need to clean it, turn it over and use the other side.

17. All food premises should have a cleaning and sanitising schedule.

- a) True**
- b) False

If you have any issues you wish to discuss further, list them below and a Council officer will discuss them with you during an inspection visit.