

Food Safety Questionnaire.

Please put your name on the paper.

Answer all questions.

Name: _____ **Date** _____

Please give a short answer.

1. Why does a food business need to have **safe food handling practices**?

2. **How** can you stop pests from contaminating food.

3. What temperature **range** is the danger zone? (degrees Celsius)?

4. What is a **Food Safety Program**?

5. Where do our food handling guidelines come from?

a. _____ b. _____

6. Name **two** of the most common **bacteria** that cause food poisoning.

a. _____ b. _____

7. How do we store chemicals so that they are safe?

a. _____ b. _____

8. Name the 3 types of hazards a. _____

b. _____ c. _____

9. Name two items that we need to wash our hands properly. (Warm water is already supplied)

a. _____ b. _____

10 Name 2 things that a food handler should cover an **open cut** or **sore** with.

a. _____ b. _____

11. Who do you need to tell if you are sick?

12. List 5 foods that are high risk foods for bacteria growth.

1. _____ 2. _____ 3. _____
4. _____ 5. _____

13. What are sanitisers used for?

14. What 5 things do bacteria need to grow.

1. _____ 2. _____ 3. _____
4. _____ 5. _____

Answer true or false

15. Clean and healthy food handlers carry harmful bacteria on their bodies.

True False

16. Long hair does not have to be kept tied back when handling unpackaged food as long as it is clean.

True False

17. It is safe to refreeze food that has already been frozen?

True False

18. All bacteria are harmful.

True False

19. Ready to eat food should be stored above raw food in the fridge.

True False

20. On the kitchen bench is a safe way to thaw food

True False

Please tick the most correct answer or answers. Read carefully.

21. Why is it important to fill in the log sheets correctly?

- For something to do
- Because the boss said to
- As a record of safe practices
- For auditing records

22. Food delivery vehicles should be (tick one answer)

- Refrigerated
- Covered by insurance
- Used for transporting food and nothing else
- Fast

23. Who is responsible for food safety? (tick one answer)

- My boss
- The health Inspector
- The customer
- Everyone

24. How can you tell if food is contaminated with food poisoning bacteria? (tick one answer)

- It smells bad
- It tastes sour
- It has mould growing on it
- You cannot tell

25. What happens if a food business sells unsafe food? (tick one answer)

- Consumers may become ill
- The business may be breaking the law
- Both of the above
- Nothing

26. When should I wear my uniform? (tick one answer)

- All the time
- During work only
- Up the street
- When going to work

27. You have just taken delivery of fresh chicken. You check the temperature and it is 9degrees. What should you do? (tick one answer)

- Refuse the delivery
- Put it in the fridge straightaway
- Do not worry because it is in a refrigerated truck
- Use it straightaway

28. You are off work with diarrhoea or a bad case of the flu. When can you return to work? **(tick one answer)**

- 5 days after you feel better
- Once you get a medical clearance certificate
- Continue working if you feel well enough
- Once the symptoms of stopped

29. When food is stored in a refrigerator, bacteria..... **(tick one answer)**

- Grow very slowly
- Grow very fast
- Grow fairly fast
- Are killed

30. If we found high risk food out of refrigeration for more than 4 hours **what should we do? (tick one answer)**

- Place it in the cool room
- Throw it out
- Consume/use it immediately
- Leave it there for someone else.

31. What temperature does your fridge need to be?

32. What temperature does your freezer need to be?

33. Who are most susceptible to food poisoning?

a. _____ b. _____

34. Bain maries and pie warmers are good for **(circle one)**

- a. reheating food
- b. Keeping food hot

Please read the answers you have given carefully; if there is anything you don't understand please speak to your Sue.
