

## Activity Quiz 1

# Providing Safe Food



Name \_\_\_\_\_

Date \_\_\_\_\_

### True or False?

- ① \_\_\_\_\_ A food handler's hands can transfer pathogens from one food to another.
- ② \_\_\_\_\_ Food handlers who don't wash their hands correctly can cause a foodborne illness.
- ③ \_\_\_\_\_ A foodborne-illness outbreak is when two or more people get sick after eating at the same place.
- ④ \_\_\_\_\_ Adults are more likely than preschool-age children to get sick from contaminated food.
- ⑤ \_\_\_\_\_ Training needs can be identified by watching employee performance.

### How Food Becomes Unsafe

For each situation, circle the letter next to the way in which food became unsafe.

- ① Leftover chili is cooled on the counter.
  - A Cross-contamination
  - B Poor personal hygiene
  - C Time-temperature abuse
  - D Poor cleaning and sanitizing
- ② A food handler wearing gloves places a chicken breast on the grill and then places lettuce and tomato on a bun.
  - A Cross-contamination
  - B Poor personal hygiene
  - C Time-temperature abuse
  - D Poor cleaning and sanitizing
- ③ A food handler prepping a salad stops to scratch an itch on her arm and then returns to making the salad.
  - A Cross-contamination
  - B Poor personal hygiene
  - C Time-temperature abuse
  - D Poor cleaning and sanitizing
- ④ After prepping raw chicken on a cutting board, a food handler wipes the cutting board with a towel and then uses the same cutting board to slice tomatoes for a salad.
  - A Cross-contamination
  - B Poor personal hygiene
  - C Time-temperature abuse
  - D Poor cleaning and sanitizing
- ⑤ What is the purpose of a regulatory health inspection?
  - A To certify employees in food handling procedures
  - B To ensure that an operation is meeting minimum food safety standards
  - C To rate the cleanliness of the establishment for public display
  - D To recognize establishments that exceed food safety expectations

**Activity** Quiz 1: Providing Safe Food

**TCS Food**

Place an **X** next to each food that is or contains a TCS food.

- ① \_\_\_\_\_ Baked potatoes
- ② \_\_\_\_\_ Orange juice
- ③ \_\_\_\_\_ Pizza with diced tomatoes and green pepper
- ④ \_\_\_\_\_ Poached salmon
- ⑤ \_\_\_\_\_ Refried beans
- ⑥ \_\_\_\_\_ Scrambled shell eggs
- ⑦ \_\_\_\_\_ Shrimp fried rice
- ⑧ \_\_\_\_\_ Tofu ice cream
- ⑨ \_\_\_\_\_ Vanilla milk shake
- ⑩ \_\_\_\_\_ Whole-wheat bread

## Answer Key

### True or False?

- ① T
- ② T
- ③ F
- ④ F
- ⑤ T

### How Food Becomes Unsafe

- ① C
- ② A
- ③ B
- ④ D
- ⑤ B

### TCS Food

1, 3, 4, 5, 6, 7, 8, and 9 should be marked.