

Answers (the correct answer is highlighted below)

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 bacteria 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 at 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 stored 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 (eg 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 (eg stainless steel probe type with an accuracy of +/- 1°C) to check the core temperatures 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**

For more information, contact your local Council

11. In a fridge or cool room, raw/unprepared food (eg 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 washbasins throughout the premises?
- **Liquid 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**
 - **Recommencing 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 a 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, eg 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 in 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.