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.
   - T

2. Food handlers who don’t wash their hands correctly can cause a foodborne illness.
   - T

3. A foodborne-illness outbreak is when two or more people get sick after eating at the same place.
   - T

4. Adults are more likely than preschool-age children to get sick from contaminated food.
   - F

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

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

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

4. A server setting tables touches the food-contact surfaces of a water glass when placing it on the table.
   - A Cross-contamination
   - B Poor personal hygiene
   - C Time-temperature abuse
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

How Food Becomes Unsafe
1. C
2. A
3. B
4. A

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