TRUE OR FALSE

T ___  F ___  1. Food is in the temperature danger zone when it is kept at temperatures between 0°F and 41°F (-18°C and 5°C).

T ___  F ___  2. Your hands can transfer pathogens from one food to another.

T ___  F ___  3. People who don’t wash their hands properly are one of the biggest food safety risks.

MULTIPLE CHOICE

___ 1. Cross-contamination occurs when pathogens are transferred from one food or surface to another, carried by utensils, hands or
   a. other food.
   b. insects.
   c. dish detergent.
   d. seasonings.

___ 2. Food is being time-temperature abused whenever it is kept between
   a. 0°F and 41°F (-18°C and 5°C).
   b. 32°F and 41°F (0°C and 5°C).
   c. 41°F and 135°F (5°C and 57°C).
   d. 135°F and 165°F (57°C and 74°C).

___ 3. Food can become unsafe through
   a. improper cleaning and sanitizing.
   b. cross-contamination.
   c. poor personal hygiene.
   d. all of the above
How Food Can Become Unsafe Quiz Sheet Answers

Name: ___________________________ Date: _________ Score: _____

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