

How Food Can Become Unsafe Quiz Sheet

Name: _____ Date: _____ Score: _____

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
- other food.
 - insects.
 - dish detergent.
 - seasonings.
- ___ 2. Food is being time-temperature abused whenever it is kept between
- 0°F and 41°F (-18°C and 5°C).
 - 32°F and 41°F (0°C and 5°C).
 - 41°F and 135°F (5°C and 57°C).
 - 135°F and 165°F (57°C and 74°C).
- ___ 3. Food can become unsafe through
- improper cleaning and sanitizing.
 - cross-contamination.
 - poor personal hygiene.
 - all of the above

How Food Can Become Unsafe Quiz Sheet Answers

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