

Activity Quiz 1

Providing Safe Food



Name _____ Date _____

True or False?

- ① _____ A foodhandler's hands can transfer pathogens from one food to another.
- ② _____ Foodhandlers who don't wash their hands the right way can cause a foodborne illness.
- ③ _____ A foodborne-illness outbreak is when two or more people get sick after eating at the same restaurant or foodservice operation.
- ④ _____ Adults are more likely than preschool-age children to become ill from contaminated food.

How Food Becomes Unsafe

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

- ① **Leftover soup is cooled on the counter.**
 - A Cross-contamination
 - B Poor personal hygiene
 - C Time-temperature abuse
- ② **A foodhandler wearing gloves places a hamburger 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 foodhandler 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 the utensils when placing them on the table.**
 - A Cross-contamination
 - B Poor personal hygiene
 - C Time-temperature abuse

Potential Hazards

What are the three categories of potential hazards to food? Give an example of each hazard.

- _____
- _____
- _____

Answers

True or False?

- ① T
- ② T
- ③ F
- ④ F

How Food Becomes Unsafe

- ① C
- ② A
- ③ B
- ④ A

Potential Hazards

Here are the three categories of hazards.

- Biological; examples include bacteria, viruses, parasites, fungi, and toxins from plants, mushrooms, and seafood.
- Physical; examples include foreign objects, such as hair, dirt, broken glass, metal staples, and bones.
- Chemical; examples include pesticides, food additives, preservatives, cleaning supplies, and toxic metals.