

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.
- ② _____ Food handlers who don't wash their hands correctly can cause a foodborne illness.
- ③ _____ A foodborne-illness outbreak is when two or more people get sick after eating at the same place.
- ④ _____ Adults are more likely than preschool-age children to get sick from contaminated food.

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
 - D Poor cleaning and sanitizing
- 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
 - D Poor cleaning and sanitizing
- 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
 - D Poor cleaning and sanitizing
- ④ After prepping raw chicken on a cutting board, a food handler wipes the cutting board with a towel and then uses the same cutting board to slice tomatoes for a salad.
 - A Cross-contamination
 - B Poor personal hygiene
 - C Time-temperature abuse
 - D Poor cleaning and sanitizing

Activity Quiz 1: Providing Safe Food

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 D

TCS Food

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