

Food safety – fun quiz

Test your knowledge about food safety with this fun quiz. Some questions may have one or more correct answers - but only one of these highlights your knowledge about food hygiene and that is the right answer.



Where would you find E coli?

- In a phone book
- On the Internet
- An undercooked burger
- In your bed

How do you order jars and cans in your cupboard?

- Colour code the labels, keeping all labels of one colour together
- Put jars in order of size
- Rotate the containers, keeping new jars at the back and old ones at the front, so you always use the oldest food first – first in, first out
- Keep jars muddled by taking off all the labels so you don't know what anything is

Where should you put an open jar of jam?

- In the fridge
- In the cupboard
- Sometimes in the fridge, sometimes in the cupboard – look on the manufacturer's label
- Under the bed

What are storage instructions on the packet for?

- To help with the crossword
- To tell you the safest method to store your food
- To add colour to the packaging
- To convey code messages to foreign spies

Why shouldn't you store raw and cooked or ready-to-eat foods together?

- A fight may break out
- They do not speak the same language
- There'll be less room in the fridge
- Because bacteria on the raw food which are killed by cooking could transfer to the cooked or ready-to-eat food

You are going out to buy some perishable food at the supermarket and do a few errands. Do you:

- Buy the food first, then leave it in the hot car while you go for a swim?
- Swim first, buy the food last and take it straight home?
- Carry the food round with you for hours while you look for new clothes?
- Load your fridge into the car and store the food in it while you're out and about?

How should you stock your fridge?

- Keep it packed with as much food as you can cram in
- Do not overstock it so the air can circulate and it can maintain its temperature
- With lots of chocolate
- Keep the fridge empty and put all the food in the cupboard

Where should you store raw meat, poultry and fish?

- Covered, on the bottom shelf of the fridge in a dish to catch drips
- Uncovered, above cooked food
- In the sink
- In the garden shed

How would you thaw a large turkey?

- Don't bother, just cook it from frozen
- Put it in a cool place, and check it is defrosted thoroughly before cooking
- Put it on the top shelf of the fridge so it can drip over the other food
- Give it a hot bath (with soap!)

Where is the best place to store food on the way home from the shops?

- In the sun
- Near the car heater
- In a cool place
- In the cat's travelling basket

When having a barbecue. Do you:

- Take food out of the fridge as early in the day as possible and put it outside?
- Keep raw food cold until it's time to cook it and separate from cooked and ready-to-eat food?
- Use the same plate for raw food and cooked food?
- Put raw food by the radiator until it's ready to be cooked?

When packing up the shopping, where do you pack foods that bruise and damage easily?

- On top of the other shopping
- At the bottom of the bag with the heaviest things on top
- Tightly packed, so the bag can be used as a football
- Wrap them in cotton wool and carry each item individually

When shopping, why should you pick up the cold items last?

- They are very heavy
- You won't be tempted to eat the chocolate ice cream
- So they won't defrost before you get them home
- So your cornflakes don't get the shivers

What is a cold bag for?

- Keeping your cat cool on a hot day
- Carrying cold foods home from the supermarket or on picnics and barbecues
- Keeping make-up in
- Making a refreshing foot spa

How do you know how long you can freeze food for?

- To get the number of years, roll a dice and multiply the number by seven
- Double your age – that's the right number of months
- Check your freezer manual or cook book and the label on pre-packaged food
- Multiply your regular lottery numbers to calculate the number of days

A 'best before' date tells you:

- When to buy mum's birthday present
- The best day for a holiday
- How long a food will be at its best quality
- When to unpack the food from the shopping bag

A 'use by' date tells you:

- It is only safe to eat the food **after** this date
- How long your nail varnish will go without chipping
- It is only safe to eat food **before** this date
- The birthday of your future love

When preparing a picnic, should you:

- Use a hot water bottle to cushion the foods?
- Use a cool-bag or frozen drinks to keep foods cool?
- Put hamsters in with the food – their fur insulates it?
- Remember to take a cool bag or frozen drinks to cool your forehead when you have a headache?

Why should you store food in the fridge?

- To help trap flies in there
- To stop or slow down the growth of germs
- To stop the dog eating it
- The wardrobe is already full of clothes