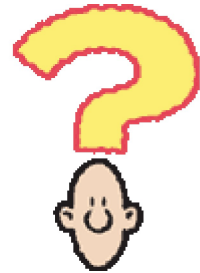


## Food safety – quiz

Test your knowledge about food safety with this quiz.



**When you put food away in the fridge, which items should be placed on the bottom shelf?**

- salad vegetables
- raw meat, poultry and fish
- foods which are easily squashed

**Why do you need to keep raw and cooked foods apart?**

- the flavour may be affected
- the food will go off more quickly
- to stop bacteria which may be on the raw food getting onto the cooked food

**When is it most important to wash your hands?**

- after handling cooked foods
- after handling raw meat
- before going to the toilet

**How can you tell when food is contaminated with food poisoning bacteria?**

- it smells bad and/or tastes sour
- it has mould growing on it
- you can't

**What does stock rotation mean?**

- use up older items before newer items
- change your supplier regularly
- move all the items around in your cupboard