



Test your food safety knowledge

Test your knowledge about the precautions you can take to keep food safe to eat.



			I ICK DOX
1.	What should you always do before touching food?	a. Light the barbecueb. Wash your handsc. Touch your pet	
2.	Where should raw meat be stored in the fridge?	a. Above cooked meatb. Below cooked meatc. Beside cooked meat	
3.	Where should meats and salads be stored before cooking or use?	a. Beside the barbecueb. In a cool bag/fridgec. On the kitchen table	
4.	How do you know meat is cooked thoroughly?	 a. The juices are clear and no pink bits remain b. They have been in the oven for 10 minutes c. You think they are sufficiently cooked 	
5.	Which is more effective for cleaning work surfaces?	a. Hot water onlyb. Hot water andc. disinfectantHot soapy water	
6.	Which foods need to be handled with care to avoid spreading bacteria to other foods?	a. Raw vegetablesb. Raw meat and poultryc. Cream cakes	
7.	What should you do after defrosting raw food?	a. Re-freezeb. Refrigeratec. Leave uncovered	

8.	What should you do with left- over cooked food?	b.	Cool and refrigerate Eat one week later Leave sitting out	
9.	What type of conditions do bacteria like?	b.	Warm and moist Cool and dry Hot and dry	
10.	What do bacteria look like?	b.	Multi-coloured Big and furry Invisible to the naked eye	