



## Quiz Answer Key

1. To avoid food poisoning, people need to \_\_\_\_\_ foods properly.
  - a) sniff, handle, and eat
  - b) prepare, cook, and store
  - c) cut, chop, and dice
2. Symptoms of food poisoning include
  - a) upset stomach, halitosis, premature balding, and joint pain
  - b) upset stomach, stomach cramps, diarrhea, and fever
  - c) upset stomach, hysterical blindness, anemia, and dandruff
3. True or false: It's OK to eat chicken, turkey, or ground meat if it's a little pink inside.
4. True or false: You should wash all fruits and vegetables before eating them.
5. True or false: You should always wash your hands with soap and water **before** you begin preparing or cooking food, and **before** and **after** handling raw meat, poultry, egg, and fish products.
6. Always use these when handling hot pots, pans, or baking trays:
  - a) magnets
  - b) potholders or oven mitts
  - c) dish towels
7. You should never put aluminum foil or any metal in a microwave.
8. Types of germs are:
  - a) filth, muck, dirt, and grime
  - b) bacteria, fungi, protozoa, and viruses
  - c) infections, illnesses, sicknesses, and diseases
9. True or false: If food doesn't touch the floor for more than 5 seconds, it's safe to eat.
10. True or false: It's smart not to wear anything that's big and loose when you're cooking, because baggy sleeves or clothes could catch fire or get caught in mixer beaters or other equipment.