Quiz

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 _____________________________ 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.