

Food Poisoning True / False Quiz

Name: _____

Poor temperature control is a major cause of food poisoning		Pesticides cause more cases of food poisoning than bacteria	
Preservatives allow food to be kept for longer		Careless food handling can cause chilled food to become contaminated with bacteria	
Food handlers don't have to worry because food poisoning is never a serious illness		Effective staff training is a major cause of food poisoning	
Food poisoning is most often caused by food which has been contaminated by bacteria		Bacteria can not grow on sliced cooked chicken left overnight in a warm food preparation area	
Lots of preservatives are now being used in foods		Good food hygiene only includes cleanliness of equipment	
A high fever is always a symptom of food poisoning		Poultry often has bacterial contamination	
Elderly people and pregnant women are more likely to have a serious outcome from food poisoning		Chemical poisons on food can cause food poisoning	
All bacteria will cause food poisoning		Food poisoning is usually caused by food which has been contaminated by artificial colours	