

Hygiene Control True /False Quiz

Name: _____

You can safely prepare raw and cooked foods on the same work surface		You can not spread bacteria from yourself to food	
You can reduce the risk of cross contamination by keeping raw foods away from other foods		It is best to use disposable wiping cloths	
A colour code is not necessary for items used for fish		The main aim of hygiene control is to prevent contamination	
The same cloth can safely be used for washing up and cleaning areas used to prepare raw and cooked foods, as long as it is changed every day		It is wise to think of all raw meat and all raw poultry as contaminated with food poisoning bacteria	
As long as the temperature is low, food stored in a fridge can not become contaminated		Equipment which has been used to prepare raw meat and poultry must be thoroughly cleaned as soon as the job is finished	
It is best to store raw poultry on the shelf in the fridge above the cheese		You can only cause cross contamination by smoking in the workplace	
If a cake is filled with fresh cream it is not necessary to store it in a refrigerator		A red colour is best for items used for raw meat	