

Bacteria in food is the most common cause of food poisoning		Bus drivers are most at risk from food poisoning		A detergent kills bacteria	
	Modern refrigerators can now kill bacteria		A jar of pickled onions is a high risk food		
An elderly person is not at risk from food poisoning		The temperature Danger Zone is 10C - 40C		Raw and cooked meats should be prepared and stored separately	
	Bacteria grows easily on cold meat if left overnight in a warm food preparation area		A stone in a fruit cake is defined as an accidental hazard		
Bacteria will grow on cooked chicken at 37 0C		Bacteria can be spread by dirty wiping cloths		If you find a dead mouse in your workplace you must tell your supervisor	
	Food law requires you to report to your supervisor if you are suffering from diarrhoea and vomiting		Bacteria are not often found on people		
If you thaw a frozen turkey completely it will not contain any bacteria		Food handlers should wash their hands after handling waste food and rubbish		A cut on your hand should be covered with antiseptic cream to protect food from contamination	