

# FOOD SAFETY QUIZ

NAME \_\_\_\_\_

OFFICE \_\_\_\_\_

PHONE \_\_\_\_\_

1. Hands should be washed with warm water and soap for at least:

- A. 5 seconds
- B. 20 seconds



2. Is it safe to put cooked food on a plate that held raw meat, poultry or seafood?

- A. Yes
- B. No

3. Food should not be left at room temperature for more than:

- A. 2 hours
- B. 10 hours



4. The only way to be sure foods are cooked long enough to kill harmful bacteria is to:

- A. Use a food thermometer
- B. Use a timer