FOOD SAFETY QUIZ

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