

## Food Safety Workplace Quiz Answers



1. Who is the 'Food Safety Supervisor' for your workplace?  
\_\_\_\_\_
2. Who is responsible for safe food handling in the food premises?
  - (a) Head Chef
  - (b) Owner
  - (c) Anyone handling food
  - (d) All of the above**
3. Food in the Refrigerator must be kept at:
  - (a) 0°C-5°C**
  - (b) 0°C-8°C
  - (c) 0°C-10°C
  - (d) 0°C-12°C
4. The food temperature 'danger zone' is between what temperature range?
  - (a) 15°C-75°C
  - (b) 5°C-80°C
  - (c) 5°C-60°C**
  - (d) 0°C-15°C
5. How can you tell if food has enough bacteria to cause food poisoning?
  - (a) It smells bad
  - (b) It tastes bad
  - (c) It smells, tastes and looks bad
  - (d) You can't tell. It smell, tastes and looks normal**
6. The correct way to thaw food is:
  - (a) Leave on the bench over night
  - (b) In the refrigerator on the bottom shelf**
  - (c) In the sink
  - (d) Cook it still frozen
7. When reheating cooked foods or cooking stuffed meat or poultry, the internal temperature should be at least:
  - (a) 100°C
  - (b) 37°C
  - (c) 75°C**
  - (d) 50°C
8. Foods not likely to support bacterial growth are:
  - (a) Fresh meat and poultry
  - (b) Fish and seafood
  - (c) Dried pasta, noodles or bread**
  - (d) Milk and cream

9. The maximum length of time that prepared foods may be held in the temperature danger zone is:  
(a) Overnight  
**(b) 4 hours**  
(c) 30 minutes  
(d) 1 day
10. Hot food required for service the next day should:  
(a) Be placed in the refrigerator immediately after cooking  
(b) Be left in the kitchen to cool for 6 hours  
**(c) Be cooled rapidly then refrigerate and reheated to above 60°C**  
(d) Should be left in a cold oven overnight
11. What are the basic steps of washing hands?  
(a) Wash thoroughly and dry well  
**(b) Apply soap, wash well, rinse and dry with disposable paper towel**  
(c) Apply soap, wash well, rinse and dry with tea towel  
(d) Rinse and dry with tea towel
12. When storing food in the fridge or freezer, you should  
(a) Cover, label & date foods  
(b) Rotate stock – first in, first out rule  
(c) Record the temperature of the fridge and/or freezer daily  
**(d) All of the above**
13. If you are a food handler and you have been vomiting and/or had diarrhoea when should you return to work?  
(a) When you feel better  
(b) After 1 week  
**(c) When your doctor advises you can**  
(d) The next day
14. When preparing food, any cuts and wounds should be:  
(a) Covered with a band aid  
(b) Left uncovered  
**(c) Covered with a blue band aid & disposable glove**  
(d) Covered with a disposable glove
15. A detergent:  
**(a) Helps remove visible soil**  
(b) Helps reduce microbial load  
(c) Makes cleaning easier  
(d) Leaves a pleasant after-smell
16. A sanitiser:  
(a) Helps remove visible soil  
**(b) Helps reduce microbial load**  
(c) Makes cleaning easier  
(d) Leaves a pleasant after-smell
17. What are the basic steps for cleaning effectively?  
(a) Main cleaning and rinsing  
(b) Scraping, main cleaning, sanitising and wiping  
**(c) Scraping, main cleaning, sanitising and air drying**  
(d) Rinsing, sanitising and wiping