

## Activity Quiz 1

# Providing Safe Food



Name \_\_\_\_\_ Date \_\_\_\_\_

### True or False?

- ① \_\_\_\_\_ A food handler's hands can transfer pathogens from one food to another.
- ② \_\_\_\_\_ Food handlers who don't wash their hands correctly can cause a foodborne illness.
- ③ \_\_\_\_\_ A foodborne-illness outbreak is when two or more people get sick after eating at the same place.
- ④ \_\_\_\_\_ Adults are more likely than preschool-age children to get sick from contaminated food.

### How Food Becomes Unsafe

For each situation, circle the letter next to the way in which food became unsafe.

- ① Leftover chili is cooled on the counter.
  - A Cross-contamination
  - B Poor personal hygiene
  - C Time-temperature abuse
- ② A food handler wearing gloves places a chicken breast on the grill and then places lettuce and tomato on a bun.
  - A Cross-contamination
  - B Poor personal hygiene
  - C Time-temperature abuse
- ③ A food handler prepping a salad stops to scratch an itch on her arm and then returns to making the salad.
  - A Cross-contamination
  - B Poor personal hygiene
  - C Time-temperature abuse
- ④ A server setting tables touches the food-contact surfaces of a water glass when placing it on the table.
  - A Cross-contamination
  - B Poor personal hygiene
  - C Time-temperature abuse

**Activity** Quiz 1: Providing Safe Food

**TCS Food**

Place an **X** next to each food that is or contains a TCS food.

- ① \_\_\_\_\_ Baked potatoes
- ② \_\_\_\_\_ Orange juice
- ③ \_\_\_\_\_ Pizza with diced tomatoes and green pepper
- ④ \_\_\_\_\_ Poached salmon
- ⑤ \_\_\_\_\_ Refried beans
- ⑥ \_\_\_\_\_ Scrambled shell eggs
- ⑦ \_\_\_\_\_ Shrimp fried rice
- ⑧ \_\_\_\_\_ Tofu ice cream
- ⑨ \_\_\_\_\_ Vanilla milk shake
- ⑩ \_\_\_\_\_ Whole-wheat bread

## Answer Key

### True or False?

- ① T
- ② T
- ③ F
- ④ F

### How Food Becomes Unsafe

- ① C
- ② A
- ③ B
- ④ A

### TCS Food

1, 3, 4, 5, 6, 7, 8, and 9 should be marked.