

CAUTION – Germs Hiding!

True or False?

Mark **T** if this idea is TRUE, or **F** if it is FALSE.

- ___1. Contaminated equipment or work surfaces is a top cause of foodborne illness.
- ___2. When you store raw chicken in the refrigerator, you should place it above produce, such as lettuce.
- ___3. Contamination means the same thing as dirty.
- ___4. Through careless food handling, germs can pass from one food to another.
- ___5. When you crack an ordinary raw egg, Salmonella can spread 16” across the counter.
- ___6. You should sanitize a cutting board after slicing meat there so it will be clean.
- ___7. If you use a spatula to set raw burgers on the grill, you should use a different spatula to remove the cooked burgers.
- ___8. You can have cross contamination even when you’re wearing gloves.
- ___9. To prevent cross contamination, you can cover food in transport.
- ___10. Cooks should sanitize the work preparation counter once per day.



- PASTEURIZED SHELL EGGS -

SafeEggs.com/foodservice

CAUTION

Answers: 1. True 2. False 3. False 4. True 5. True 6. False 7. True 8. True 9. True 10. False