

# FOOD SAFETY – The fork stops here!

True or False?

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

- \_\_\_ 1. We have about 12 germs to watch out for in food service.
- \_\_\_ 2. Dangerous food smells bad.
- \_\_\_ 3. Foodborne illness usually starts within 30 minutes after eating food.
- \_\_\_ 4. Using cleaning chemicals the wrong way can also cause foodborne illness.
- \_\_\_ 5. Dangerous bacteria can start on the farm.
- \_\_\_ 6. Typhoid Mary was not sick, but she still spread germs through food.
- \_\_\_ 7. A top cause of foodborne illness is keeping food at room temperature.
- \_\_\_ 8. In the danger zone, bacterial counts double every 12-14 hours.
- \_\_\_ 9. If a hamburger is brown, it's safe.
- \_\_\_ 10. A lot of people don't wash hands after using the restroom.

What can you do to tackle foodborne illness?

Circle all that apply.



Put food in refrigerator



Touch food with bare hands



Wear gloves to handle food



Use thermometer in food



Wash hands



Sanitize work surfaces



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