

Food Workers Test

1. Which one of these statements about bacteria is true?
 - a. All types of bacteria give food poisoning
 - b. Freezing makes food last longer by killing bacteria
 - c. Bacteria grow fastest when warm
 - d. All bacteria need air to survive

2. The temperature inside the fridge should be:
 - a. 10°C
 - b. 4°C
 - c. 0°C
 - d. -2°C

3. Food poisoning bacteria will multiply readily between:
 - a. -18°C-0°C
 - b. 0°C-5°C
 - c. 5°C-63°C
 - d. 63°C-90°C

4. At work the best way to dry your hands after washing is:
 - a. Give them a shake
 - b. Using a cotton towel
 - c. Using a warm air dryer
 - d. Using a paper towel

5. The temperature in your freezer should be: _____

6. Food contaminated with food poisoning bacteria would:
 - a. Change colour
 - b. Look and taste normal
 - c. Smell

- d. Be slimy and bitter
7. For hygiene reasons, why is the wearing of jewellery not permitted in a food environment?
- You might loose it in the food
 - You may get it caught in your uniform or hair net
 - Jewellery can harbour dirt, debris and therefore bacteria that could then get into your food
 - It's not polite to show off your wealth in front of colleagues
8. As a food handler when should you wash your hands
- After going to the toilet
 - After eating
 - After smoking
 - All of the above
9. You cut yourself at work, what should you do? _____

10. Items forbidden from entering the factory floor are:
- Mobile phones & Food
 - Keys, Food, Mobile phones, Cigarettes
 - Mobile phone, watches, keys, food / drink, medication
 - Watches, keys, food/drink, mobile phones, cigarettes & medication
11. What should you do if you are suffering from sickness and diarrhoea? _____

12. How long do you need to stay absent from work if you have been ill?
- 1 shift
 - 1 week
 - ½ a shift as you need to go back after the doctors
 - 48 hours