**FACS Exploration Food Safety Test**

1. Which of the following is a common symptom of most food borne illnesses?
   1. Diarrhea
   2. Vertigo
   3. Sweating palms
   4. Headaches
2. Why are the best knives sharp knives?
   1. They cut in a curve
   2. They require less pressure
   3. Sharp knives are too dangerous
   4. You have to push harder on them
3. If someone hits their head after slipping and falling, what should you do?
   1. Help them up right away
   2. Make sure they do not move and call for a teacher
   3. Check for neck injuries
   4. Clean up any blood first
4. Select the situation that is likely to result in a cut in class:
   1. Opening a steaming pot of rice towards your face
   2. Plugging in a hand mixer with wet hands
   3. Using a sharp knife to cut vegetables
   4. Partially opening a can and then prying it open with your fingers
5. Select the option that would help you prevent a burn in class:
   1. Use sharp knives
   2. Clean up spills at the end of lab
   3. Placing a wet towel under your cutting board to stop it from slipping
   4. Use oven mitts to remove food from the microwave
6. Which one of the following **would NOT** be correct first aid for a burn?
   1. Put ice on the burn
   2. Cold running water
   3. Cold wet cloth
7. What should you to treat a cut immediately after washing it?
   1. Put a band-aid on it
   2. Apply Neosporin cream
   3. Put ice on it
   4. Apply direct pressure
8. Which of the following is the correct temperature range of the danger zone?
   1. 41-135 ˚F
   2. 40-140˚F
   3. 14-141 ˚F
   4. 35-140 ˚F
9. Which of the following would be safe to put out a grease fire?
   1. Water
   2. Metal lid
   3. Vinegar
   4. Flour
10. Which of the following do bacteria **not need** to grow?
    1. Darkness
    2. Moisture
    3. Food source
    4. Warmth
11. You should wash your hands for a minimum of \_\_\_\_\_\_ seconds:
    1. 15
    2. 20
    3. 30
    4. 60
12. Select the situation where cross contamination occurred:
    1. Washing your knife after cutting chicken
    2. Using disinfectant spray on your counter before preparing food
    3. Putting your hair up after washing your hands
    4. Only cutting raw meat on the red cutting board
13. What is the term for passing bacteria from one surface to another?
    1. Disinfecting
    2. Salmonella
    3. Food borne illness
    4. Cross contamination
14. Which of the following is **NOT** one of the 4 C’s of Food safety?
    1. Clean
    2. Combat cross contamination
    3. Chill
    4. Care
15. Which of the following would be an unsafe situation in the kitchen?
    1. Cleaning up a spill in your kitchen
    2. Unplugging the electric mixer with wet hands
    3. Removing can lids completely and putting them in the sharps bin
    4. Washing hands for 20 seconds

Match the source of the food-borne illness on the right with the listed illnesses on the left.

1. Botulism a. human fecal matter (human poop)
2. Hepatitis A b. skin, nose & throat, not washing hands
3. Salmonellla c. undercooked ground beef
4. E Coli d. improperly canned foods, honey (for babies)
5. Staphylococcie. raw poultry and eggs

*BONUS QUESTIONS: Write the answer on your bubble sheet!*

1. *(1 pt) What are the “bad” bacteria that cause food borne illness called? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
2. *(1 pt) What is the process in which bacteria reproduce? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
3. *Explain why you need both hot water and soap to most effectively wash your hands? (2 pts):*