

<b>Food business name</b>	
<b>Your name</b>	
<b>Position</b>	
<b>Date</b>	

The following questions are designed to allow Council to ascertain your knowledge in food hygiene matters and your suitability to run a food business. The questions are based on the requirements of the *Food Act 2006* and Food Safety Standards, and are the types of things a Council officer will be assessing when conducting routine audits of your business.

This assessment is to be completed by the person who is responsible for the day-to-day operations of the food business. This completed assessment is to be retained on-site and presented to the inspecting Council officer upon request.

Questions	
1.	Most cases of food poisoning are caused by? a) Bacteria b) Chemical contamination c) Viruses
2.	Healthy, clean workers do not carry food poisoning bacteria on their bodies. a) True b) False
3.	Bacteria cannot be spread to food by touching body parts, then food. a) True b) False
4.	List at least three potentially hazardous foods in your business: a) b) c)
5.	What is the maximum temperature at which cold potentially hazardous food can be stored or displayed?
6.	What is the minimum temperature at which hot potentially hazardous food can be stored or displayed?
7.	Cooked rice is a potentially hazardous food and must be stored either below 5°C or above 60°C. a) True b) False

For more information, contact your local Council

8. Cooled, ready-to-eat, potentially hazardous food (eg pies, sausage rolls etc) must be heated to at least 60°C prior to placing in the pie warmer. a) True b) False
9. The business must have a thermometer appropriate for its intended use (eg stainless steel probe type with an accuracy of +/- 1°C) to check the core temperatures of food in storage and on display. a) True b) False
10. It is acceptable to thaw food on the bench overnight or in a bowl of cold water. a) True b) False
11. In a fridge or cool room, raw/unprepared food (eg raw meat, unprepared vegetables) can be stored on the shelf above cooked food. a) True b) False
12. What are three items that must be provided at all hand wash basins throughout the premises? a) b) c)
13. List at least four occasions when you must wash your hands: a) b) c) d)
14. What is the difference between a detergent and a sanitiser?
15. Separate cutting boards and utensils should be used for raw meats and ready-to-eat foods, eg raw chicken and salad vegetables. What does this avoid?
16. How should the cutting board be cleaned and sanitised? a) Wiped with a clean towel to remove blood and moisture b) Washed in warm soapy water, soaked in a 1% solution of bleach and left to dry c) Rinsed with water under the tap and wiped dry with a clean towel d) There is no need to clean it, turn it over and use the other side
17. All food premises should have a cleaning and sanitising schedule. a) True b) False

If you have any issues you wish to discuss further, list them below and a Council officer will discuss them with you during an inspection visit.