

# Training quiz 2

<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 of food handling requirements as per the *Food Act 2006* and the Food Safety Standards.

Questions	
1.	What is cross-contamination? (Give 2 examples of when it can occur.)
2.	What is the temperature danger zone for potentially hazardous foods?
3.	Which one of the following processes is most likely to kill bacteria? a) Refrigeration b) Cooking at above 60°C c) Freezing
4.	Cooked rice is a potentially hazardous food and must be stored either below 5°C or above 60°C. a) True b) False
5.	Give three examples of where poor temperature control, during the handling of potentially hazardous foods, may lead to food poisoning.
6.	A food business must ensure that all cooled potentially hazardous food is heated to at least 60°C, prior to placing in the bain marie or pie warmer. a) True b) False

For more information, contact your local Council

7. In a fridge or cool room, raw foods (eg meats, poultry and seafood) must be stored on the shelves above cooked food.

- a) True
- b) False

8. What four items must be provided at the hand wash facilities of food premises?

9. What is the recommended process for defrosting food?

10. List at least four occasions when you should wash your hands.