

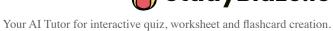
Food Safety Quiz PDF

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How would you ensure that a large roast is cooked evenly and safely?	
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Describe the steps you would take to safely store leftovers after a meal.	
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Which of the following are responsibilities of the USDA? (Select all that apply)	
☐ Inspectin meat and poultry	
Regulating dairy products	
Monitoring food labeling	
Overseeing pharmaceutical drugs	
Which of the following practices help prevent cross-contamination? (Select all that apply)	
Using separate cutting boards for raw meat and vegetables	
Washing hands after handling raw meat	
Storing raw meat above cooked food in the fridgeUsing the same knife for all food preparation	
Using the same kille for all food preparation	
Which symptom is NOT typically associated with foodborne illness?	
○ Fever	
○ Cough	
DiarrheaVomiting	

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Which of the following are common symptoms of food poisoning? (Select all that apply)
☐ Headache☐ Nausea☐ Vomiting☐ Constipation
What is the "danger zone" temperature range where bacteria grow rapidly?
 32°F to 40°F 40°F to 140°F 140°F to 160°F 160°F to 180°F
Which actions are part of maintaining kitchen hygiene? (Select all that apply)
 ☐ Cleaning countertops with soap and water ☐ Using hand sanitizer instead of washing hands ☐ Regularly sanitizing cutting boards ☐ Keeping pets out of the kitchen
Discuss the role of the FDA in ensuring food safety and provide an example of a regulation they enforce.

Explain why it is important to keep raw and cooked foods separate during storage and preparation.



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Which methods are safe for thawin frozen food? (Select all that apply)
☐ In the refrigerator
In cold water
☐ In the microwave
On the kitchen counter
Which foods should be refrigerated promptly to ensure safety? (Select all that apply)
Cooke rice
Raw chicken
Fresh apples
Canned beans
How long can perishable food be left out at room temperature before it becomes unsafe?
○ 1 hour
O 2 hours
○ 3 hours
O 4 hours
Which of the following is the safest method to thaw frozen meat?
On the countertop
○ In the refrigerator
○ In warm water
Ounder direct sunlight
Which organization provides guidelines for food safety in the United States?
○ WHO
○ USDA

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\cup) FDA		
	ist three common foodborne pathogens and describe one way to prevent each from causing ness.		
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