

---

NAME

## MODULE 1: FOOD SAFETY BASICS

### PRE-TEST

Please check “true” or “false” for each sentence.

|   | TRUE | FALSE |
|---|------|-------|
| 1. Home-delivered meal clients are at higher risk of foodborne illness than the general population.                             |      |       |
| 2. Foodborne illness can always be traced to the last food a person ate.  |      |       |
| 3. You can tell if a food is contaminated by harmful bacteria or viruses by how it looks, smells or tastes.                     |      |       |
| 4. Two of the main causes of foodborne illness outbreaks are not cooking food properly and holding food at unsafe temperatures. |      |       |
| 5. Most bacteria that cause foodborne illness grow fastest at temperatures below 41 degrees Fahrenheit.                         |      |       |
| 6. A foodborne illness outbreak can cause a home-delivered meal program to close.   |      |       |
| 7. Most foodborne illness cases are part of a large outbreak.   |      |       |
| 8. Adults age 50 and over are more likely to be hospitalized and die of foodborne illness than the rest of the population.      |      |       |
| 9. Cooking food gets rid of any bacterial spores or toxins that are in the food.  |      |       |
| 10. Viruses that cause foodborne illness mainly come from the soil.   |      |       |

---

NAME

## MODULE 1: FOOD SAFETY BASICS

### POST-TEST

Please check “true” or “false” for each sentence.

|   | TRUE | FALSE |
|---|------|-------|
| 1. Home-delivered meal clients are at higher risk of foodborne illness than the general population.                             |      |       |
| 2. Foodborne illness can always be traced to the last food a person ate.  |      |       |
| 3. You can tell if a food is contaminated by harmful bacteria or viruses by how it looks, smells or tastes.                     |      |       |
| 4. Two of the main causes of foodborne illness outbreaks are not cooking food properly and holding food at unsafe temperatures. |      |       |
| 5. Most bacteria that cause foodborne illness grow fastest at temperatures below 41 degrees Fahrenheit.                         |      |       |
| 6. A foodborne illness outbreak can cause a home-delivered meal program to close.   |      |       |
| 7. Most foodborne illness cases are part of a large outbreak.   |      |       |
| 8. Adults age 50 and over are more likely to be hospitalized and die of foodborne illness than the rest of the population.      |      |       |
| 9. Cooking food gets rid of any bacterial spores or toxins that are in the food.  |      |       |
| 10. Viruses that cause foodborne illness mainly come from the soil.   |      |       |