

NAME _____

MODULE 1: FOOD SAFETY BASICS
PRE-TEST

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

TRUE FALSE

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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 _____

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POST-TEST

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

TRUE FALSE

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