



NAME

MODULE 1: FOOD SAFETY BASICS PRE-TEST

Please check "true" or "false" for each sentence.

TRUE FALSE

1. Home-delivere illness than the
2. Foodborne illn person ate.
3. You can tell if viruses by how
4. Two of the ma cooking food p
5. Most bacteria temperatures l
6. A foodborne ill program to clo
7. Most foodborn
8. Adults age 50 die of foodborr
9. Cooking food (in the food.
10. Viruses that ca

- 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.

FOOD SAFETY ON THE GO - 2019 EDITION





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