

Training quiz 1

Food business name	
Your name	
Position	
Date	

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

- All food handlers have a responsibility to prepare food that is safe and suitable to eat.
 - True
 - False
- All food handlers are required to have the necessary skills and knowledge of food safety and food hygiene matters relevant to their work activities.
 - True
 - False
- What should you do if a food product is delivered outside of the following ranges:
 - Cold – between 0°C and 5°C
 - Frozen – no lower than minus 15°C
 - Hot – 60°C and higher.
- What are the three main hazards that can contaminate food? (Give two examples of each.)
- What are the four main conditions that bacteria need to survive and multiply?

For more information, contact your local Council

6. Most cases of food poisoning are caused by?
- a) Chemical hazards
 - b) Bacteria
 - c) Viruses
7. Healthy, clean food handlers do not carry food poisoning bacteria on their bodies.
- a) True
 - b) False
8. List three potentially hazardous foods in your business.
9. 20-50% of all reported cases of food poisoning come from commercial food premises.
- a) True
 - b) False
10. List three associated costs to your food business from a food poisoning incident.