

Quiz on Bacteria

1. Why is preventing the spread of bacteria important?

- A) Bacteria can cause food poisoning.
- B) Bacteria are unsightly.
- C) Bacteria are a fire hazard.
- D) all of the above

2. Which disease is caused by bacteria in food?

- A) diabetes
- B) E. coli
- C) cancer
- D) influenza

3. What causes cross-contamination, the spreading of bacteria from one food to another?

- A) failing to wash cutting boards between uses
- B) allowing cooked foods to come into contact with the pan
- C) washing your hands before handling different kinds of foods
- D) all of the above

4. How can you keep foods safe?

- A) Wash your hands before touching food and between handling different types of foods.
- B) Store foods at the hottest temperature.
- C) Use the right machinery, utensils, food preparation and storage areas.
- D) all of the above

5. Automatic dishwashers kill bacteria better than washing dishes by hand because:

- A) A person is too weak to scrub dishes well enough.
- B) Sanitizing agents can be used in a dishwasher but not when washing by hand.
- C) Automatic dishwashers wash longer. Since most dishwashers run for at least 30 minutes, they disinfect even when the water temperature hasn't hit 180° F.
- D) all of the above

6. Hot foods should be kept at:

- A) 100° F or higher.
- B) 120° F or higher.
- C) 140° F or higher.
- D) 160° F or higher.

True or False

- 7. Dirty hands, a sloppy work area and improper food preparation have no effect on healthy food and people.
- 8. Most kitchens have more bacteria than your bathroom.
- 9. Scratching your face and then handling meat can spread harmful bacteria.
- 10. You may use marinade as a dip or a sauce even if it has been used to marinate raw foods as long as it's used as a dip or a sauce for the same food it marinated.
- 11. If the food preparation area looks clean, it probably is clean.
- 12. Freezing food will kill bacteria.
- 13. If you cook food long enough at the correct temperature, you can kill bacteria that may be in the food.
- 14. Boiling food makes it safe.
- 15. Avoid leaving food sitting out because bacteria can multiply to dangerous levels at room temperature.



Answers

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|---|---|---|
| 1. A; 2. B; 3. A; 4. A; 5. C; 6. C. | because it contains raw juices that could contain bacteria. If you want to use the marinade as a dip or a sauce, save some of it before you add the raw food. | frozen, but they hibernate at cold temperatures and can multiply when food thaws. |
| 7. False. All of these spread bacteria which can contaminate food and make people sick. | 11. False. Areas that look clean have caused everything from E. coli to botulism to hepatitis A. | 13. True. |
| 8. True, because kitchens usually have more moist surfaces where bacteria can live. | 12. False. Bacteria can't grow when they're | 14. False. Boiling can't get rid of waste that bacteria leave behind. Waste from bacteria can cause indigestion, vomiting and diarrhea. |
| 9. True. | | 15. True. |
| 10. False. Throw out marinade after use | | |