

Study Questions

Circle the best answer to each question.

- ① **Why are preschool-age children at a higher risk for foodborne illnesses?**
 - A They have not built up strong immune systems.
 - B They are more likely to spend time in a hospital.
 - C They are more likely to suffer allergic reactions.
 - D Their appetites have increased since birth.
- ② **Which is a TCS food?**
 - A Bread
 - B Flour
 - C Sprouts
 - D Strawberries
- ③ **The 5 common mistakes that can lead to foodborne illness are failing to cook food adequately, holding food at incorrect temperatures, using contaminated equipment, practicing poor personal hygiene, and**
 - A reheating leftover food.
 - B serving ready-to-eat food.
 - C using single-use, disposable gloves.
 - D purchasing food from unsafe sources.
- ④ **What is an important measure for preventing foodborne illness?**
 - A Serving locally grown food
 - B Using new equipment
 - C Measuring pathogens
 - D Controlling time and temperature
- ⑤ **Raw chicken breasts are left out at room temperature on a prep table. What is the risk that could cause a foodborne illness?**
 - A Cross-contamination
 - B Poor cleaning and sanitizing
 - C Poor personal hygiene
 - D Time-temperature abuse
- ⑥ **A server cleans a dining table with a wiping cloth and then puts the cloth in an apron pocket. What is the risk that could cause a foodborne illness?**
 - A Cross-contamination
 - B Poor cleaning and sanitizing
 - C Poor personal hygiene
 - D Time-temperature abuse

For answers, please turn to page 1.13.