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
   D. 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.