


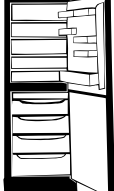


September: National Food Safety Month

The 4 main things to remember for food safety are:

<p>Clean: Wash hands and surfaces often</p> 	<p>Separate: Don't cross contaminate</p> 
<p>Cook: Cook to proper temperature</p> 	<p>Chill: Refrigerate promptly</p> 

Test your Knowledge on Food Safety

- At what temperature should your refrigerator be maintained?
A. 60°F B. 45°F C. 40°F D. Don't know
- In order to properly wash your hands before or after handling food, exactly what is the minimum amount of time you should wash your hands under running water?
A. 10 sec B. 20 sec C. 1 minute D. Don't know
- Which of the following bacteria are responsible for causing the greatest number of food borne illnesses?
A. Salmonella B. Campylobacter C. E. Coli D. Don't know
- Which is the minimum temperature that hot foods on a buffet should be maintained?
A. 212°F B. 180°F C. 140°F D. Don't know
- The majority of food borne illness is a result of which of the following?
A. Improper handling of foods by the consumer B. Improper handling of foods in restaurants or food service settings C. Improper processing of foods by the manufacturer D. Don't know
- When sanitizing dishcloths or cutting boards at home using chlorine bleach, how much bleach should be added, per quart of water?
A. 1 teaspoon B. ½ cup C. ½ pint D. Don't know
- Which of the following is NOT a safe way to defrost raw meat?
A. In the refrigerator B. On the counter C. In the microwave D. Don't know
- What is the minimum temperature ground beef should be cooked in order to assure safety?
A. 155°F B. 166°F

Answers: 1-C, 2-B, 3-B, 4-C, 5-A, 6-A, 7-B, 8-B, 9-B, 10-A