**Safety Test Review**

Explain each of the following Food Safety Terms

|  |  |
| --- | --- |
| Chill |  |
| Cook |  |
| Clean |  |
| Separate |  |

Describe one way that bacteria can be helpful and one way that bacteria can be harmful:

Who is most susceptible to food borne illness? (3 categories of people)

What is the danger zone? Why is it called the danger zone?

List 5 components of knife safety:

Describe the proper hand washing procedure:

What is the #1 cause of house fires?

Describe 3 steps you could follow to put out a fire on the stove top:

Describe 2 ways to prevent electric shock:

Describe 2 ways to prevent microwave accidents:

What is a pathogen?

How do you properly thaw frozen food?

What is cross contamination?

Is microwaving a good way to rid your sponges of bacteria?

Does bacteria stop growing at 3 degrees or less?

You should refrigerate your leftovers within \_\_\_\_\_\_\_\_\_\_\_ hours.

Why does health Canada recommend that people do not use antibacterial soap?

What are the most common symptoms of food borne illness?