**Food Safety Jenga**

**Questions and Answers**

1. Hold hot foods above what temperature?
	1. 140
2. A common cause of Kitchen accidents is…
	1. Wet floors
3. What is the key to knife safety?
	1. Keeping knives sharp
4. Carry knives with the point facing the…
	1. Ground
5. The best way to treat a mild burn is …
	1. Run cold water over the burn
6. What item should never be used in a microwave?
	1. Aluminum foil
7. What does PASS stand for?
	1. Pull, aim, squeeze sweep
8. What is cross contamination?
	1. Transfer of germs from one area to another
9. Household cleaners should be kept where?
	1. Away from food
10. When using a garbage disposal, the first step is to …
	1. Turn on the water
11. Bacteria grow slower at temperatures below…
	1. 40
12. Putting hot cookie sheet in dish water can…
	1. Warp the pan
13. Dirty dishes should be washed in
	1. Very hot soapy water
14. What are potentially hazardous foods?
	1. Meat, fish, and poultry
15. A food handler with an open would must …
	1. Bandage the wound and wear a single use glove.
16. What is the definition of sanitizing?
	1. Reducing the pathogens on a surface to safe levels
17. True or False/ Scrub your hands after handling raw meat.
	1. True
18. True or False/ Overloading electrical outlets should be avoided.
	1. True
19. True or False? It is safer to open pan lids away from yourself.
	1. True
20. True or False/ Avoid touching the eating surface of plates.
	1. True
21. True or False/ Floors need to be kept clean to control pests.
	1. True
22. True or False/ Spilled food will not attract pests.
	1. False
23. True or False/ Handle drinking glasses by the rim.
	1. False
24. A pan fire can be extinguished by …
	1. Covering the pan with a lid
25. How do you use a fire blanket
	1. As a protective shield during a fire
26. The safest way to open a can is to use…
	1. An can opener
27. The safest way to thaw frozen foods is…
	1. In the refrigerator
28. The safest way to store knives is…
	1. In a knife holder
29. How do bacteria reproduce?
	1. Binary fission
30. What do bacteria require to grow?
	1. Time, temperature, nutrients, optimum pH and moisture
31. What are the 4 Cs of Food Safety?
	1. Cook, chill, clean, combat cross-contamination
32. What effect does chilling food have on bacteria?
	1. It slows the growth of the bacteria by slowing their metabolism.
33. Are all bacteria harmful?
	1. No, some are necessary for our health
34. What is the Farm to table continuum?
	1. Farm-processing-transportation-retail-table
35. A foodborne pathogen is
	1. Any microorganism found in food that can cause illness or harm to humans
36. What is the Danger Zone?
	1. The temperature range in which bacteria can grow
37. What is pasteurization?
	1. A heating/cooking process to destroy pathogenic microorganisms.
38. How do you avoid cross-contamination?
	1. Keep raw foods separate from cooked items.
39. What is a common source of food contamination
	1. Improper hand washing practices
40. How long should a person wash their hands?
	1. At least 20 seconds
41. What is the recommend daily limit for sodium?
	1. 2300 mg
42. How do you pick up broken glass?
	1. Wipe up with wet paper towel
43. The safest place to store heavy pots and pans is…
	1. Bottom shelf
44. Why should food be separate from chemicals?
	1. Prevent poisoning.
45. When taste testing food, use a clean spoon after…
	1. Each taste
46. The proper use of a fire blanket is
	1. As a protective shield
47. What food is most likely to contain E. coli?
	1. Ground beef
48. What action prevents kitchen accidents?
	1. Keeping floors and counter tops clean and dry