

# Safe Food Handling

1. Name one types of contamination
  2. You must wash your hands after
  3. Bacteria takes \_\_\_\_\_ to grow
  4. Examples of high risk foods are \_\_\_\_\_
  5. Examples of high risk groups are \_\_\_\_\_
  6. Milk, soy and wheat are known as common \_\_\_\_\_
  7. If you suspect someone is having an allergic reaction you should \_\_\_\_\_
  8. Food handlers are expected to wash their hands whenever they are likely to be \_\_\_\_\_
  9. Food handlers must stop working any time they experience
  10. You should always check the temperature of food when it is \_\_\_\_\_
- A. sore throat or diarrhea
  - B. Food and moisture
  - C. thawing or cooking
  - D. Sick people and kids
  - E. Handling raw food
  - F. contaminated
  - G. biological
  - H. Tell your supervisor/manager
  - I. allergens
  - J. eggs, nuts and shellfish