# Food Standards Agency logo.Quiz 3

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| **Overview of activity:** | 10-question challenge/quiz on key topics. |
| **Learning objective:** | To get to know the pack as well as refreshing your food safety knowledge. |
| **Target audience:** | Level 2 |
| **Resources required:** | SFBB packs |
| **Estimated duration of activity:** | 20 minutes. |
| **Links to other resources:** | - |
| **Guidance notes:** | The learners can work alone or in pairs. This quiz can be used to recap their SFBB knowledge and general food hygiene knowledge. It can be used in a lesson or as additional study. |

Safer food better business

Quiz 3

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| 1 | Name the temperature range that fridges should operate between. |
| 2 | Describe three types of illness that you must report to your supervisor/head chef. |
| 3 | Name two occasions you would need to change your cleaning cloth. |
| 4 | What action would you take if you saw mouse droppings in the kitchen? |
| 5 | Name three ways you would prevent cross-contamination in the kitchen. |
| 6 | When cooking with peanuts, describe two precautions you would need to take. |
| 7 | How can you tell when gravy is cooked safely? |
| 8 | Name three important items that you must have at the handwashing basin. |
| 9 | Name three foods that need extra care. |
| 10 | What is the minimum core temperature of food kept hot for service? |

Answers

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| 1 | Fridges should be between 0°C and 5°C (8°C or below is the legally required temperature for chilled food). |
| 2 | Sickness, diarrhoea, cuts and sores. |
| 3 | Possible answers include: after using it on a surface used for the preparation of raw meat/poultry, after wiping up spills such as raw egg, after cleaning up dirt/soil from vegetables. |
| 4 | Report to supervisor. |
| 5 | Possible answers include: washing hands, washing and disinfecting work surfaces, equipment etc. after using them with raw meat/poultry/eggs, storing raw and ready-to-eat food separately. |
| 6 | Store peanuts in a sealed container, clearly labelled. Make sure surfaces and equipment have been thoroughly cleaned and staff wash their hands, before and after preparing the food. |
| 7 | It is simmering. |
| 8 | Liquid soap, warm water, disposable towels. |
| 9 | Cooked rice, eggs, shellfish, pulses (as well as raw meat/poultry). |
| 10 | 63°C. |