



Food  
Standards  
Agency  
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## Quiz 4

<b>Overview of activity:</b>	This activity can be used in many ways to either facilitate learning or check understanding. It asks the learners to match questions taken from the SFBB pack with the relevant answer.
<b>Learning objective:</b>	To test the learners' general SFBB knowledge.
<b>Target audience:</b>	Level 1 or 2.
<b>Resources required:</b>	Packs of pre-prepared cards (please see below).
<b>Estimated duration of activity:</b>	20 minutes.
<b>Links to other resources:</b>	-
<b>Guidance notes:</b>	<p>Learners need to match each question card (on the left) with the appropriate answer card (on the right).</p> <p>Several packs of cards can be printed/laminated to allow several sets of group work activities to take place.</p> <p>Cards could be printed on coloured paper.</p> <p>Learners can work in groups of two or three. A time limit could be set.</p>

# Safer food better business

## Quiz 3

1	Who is the person who should take charge of the SFBB pack?
2	Why is effective handwashing important?
3	When should staff return to work after being sick and/or having diarrhoea?
4	What should cuts and sores be covered with?
5	Which type of cloth is it preferable to use for wiping surfaces?
6	Ideally, how should re-usable cloths be cleaned?
7	What is the safest method to defrost food?
8	What should you do if you see signs of a pest infestation?
9	Which two foods are examples of ready-to-eat foods?
10	Name two types of food that could cause allergic reactions in some customers.
11	Why should you store chemicals separately from food?
12	As well as food surfaces, what other surfaces should be disinfected regularly?
13	This is useful to let staff know what needs cleaning and how.
14	What are the 4 Cs in the SFBB pack?
15	What do you call a chemical that acts as a detergent and disinfectant?
16	To keep it safe, where should food with a 'use by' date be stored?

<b>17</b>	Legally, what temperature must chilled food be stored at?
<b>18</b>	This method could be used to help cool hot food quickly.
<b>19</b>	Which two methods should be used to check food has defrosted thoroughly?
<b>20</b>	How could you check that a sausage was cooked thoroughly?
<b>21</b>	Why are eggs particularly hazardous?
<b>22</b>	Hot food should be kept above a core temperature of?
<b>23</b>	Why do 'ready-to-eat' foods need particular care?
<b>24</b>	Give two examples of an opening check.
<b>25</b>	When recording a problem in your diary, what must you also record?
<b>26</b>	On an employee's first day which two safe methods should be covered?

## Answers

<b>1</b>	The person who is responsible for the day-to-day running of the business, for example, the head chef.
<b>2</b>	It helps prevent the spread of harmful bacteria.
<b>3</b>	After 48 hours of being clear of the symptoms.
<b>4</b>	A brightly coloured waterproof plaster, normally blue in colour.
<b>5</b>	Single-use cloth.
<b>6</b>	In a washing machine on a hot cycle.
<b>7</b>	In the fridge in a covered container, below ready-to-eat foods.
<b>8</b>	Contact your manager/supervisor as soon as possible.
<b>9</b>	Egg mayonnaise sandwich and a pork pie.
<b>10</b>	Peanuts and fish.
<b>11</b>	To stop chemicals getting into food.
<b>12</b>	'Hand contact surfaces', which people touch frequently, for example taps, handles and switches.
<b>13</b>	A cleaning schedule.
<b>14</b>	Cross-contamination, cleaning, chilling and cooking
<b>15</b>	A sanitiser.
<b>16</b>	In a fridge/chilled storage unit.
<b>17</b>	8°C or below.
<b>18</b>	Divide food into smaller portions.

<b>19</b>	Check the food for ice crystals and check for pliability (softness/flexibility).
<b>20</b>	Check it is piping hot (steaming) all the way through and there is no pink or red in the centre.
<b>21</b>	They can contain harmful bacteria and are one of the 14 allergens defined in legislation.
<b>22</b>	63°C.
<b>23</b>	They will not be cooked or reheated before serving.
<b>24</b>	Staff are fit for work and wearing clean work clothes. Fridges, freezers etc. are working properly.
<b>25</b>	What you did to put it right and prevent it from happening again.
<b>26</b>	Personal hygiene and Opening and closing checks