✅ Safety & Sanitation Quiz

Culinary 1 · Unit 1 · Level 2 (modified). 15 questions · 3 choices each · 1 point each.

Name: _____ Date: _____ Period: _____

Circle the best answer. You may have the questions read aloud.

1. 🌡️ What is the Temperature Danger Zone?

A. 41°F to 135°F | B. 31°F to 145°F | C. 51°F to 155°F

2. ⏰ How long can food safely stay in the Danger Zone?

A. 1 hour | B. 2 hours | C. 3 hours

3. 🧼 How long should you scrub your hands?

A. 5 seconds | B. 10 seconds | C. 20 seconds (sing the ABC song)

4. 🧊 What is the safest way to thaw frozen meat?

A. On the counter overnight | B. In the fridge | C. In warm water

5. 🍽️ How should dishes dry in a kitchen?

A. Air dry | B. With a dish towel | C. Put them away wet

6. 🩹 A bandage falls into the soup. What kind of hazard is it?

A. Biological | B. Chemical | C. Physical

7. 🧴 Where should the sanitizer bottle go?

A. On a shelf above the food | B. Away from food and prep areas | C. On the prep table

8. 🍔 A cook makes raw burger patties with gloves on. Next he slices buns. What should he do first?

A. Keep the same gloves on | B. Rinse the gloves | C. Wash hands and put on new gloves

9. 🧤 When do you wash your hands if you will wear gloves?

A. Before you put the gloves on | B. After 2 hours | C. You don't need to

10. 🤒 A cook is throwing up and has diarrhea. What should the cook do?

A. Come to work | B. Stay home and see a doctor | C. Work for 2 hours

11. 🔪 You cut raw chicken on a cutting board. Now you need it for vegetables. What do you do?

A. Wash, rinse, and sanitize it | B. Turn it over | C. Wipe it with a paper towel

12. 📏 How far off the floor should food be stored?

A. 1 inch | B. 6 inches | C. 12 inches

13. 🦃 What temperature must cooked ground turkey reach inside?

A. 135°F | B. 145°F | C. 165°F

14. 🧪 What sanitizer do we use in our class?

A. Quat | B. Bleach | C. Hot water

15. 🐔 Salmonella usually comes from…

A. Bulging cans | B. Raw chicken and eggs | C. Ground beef