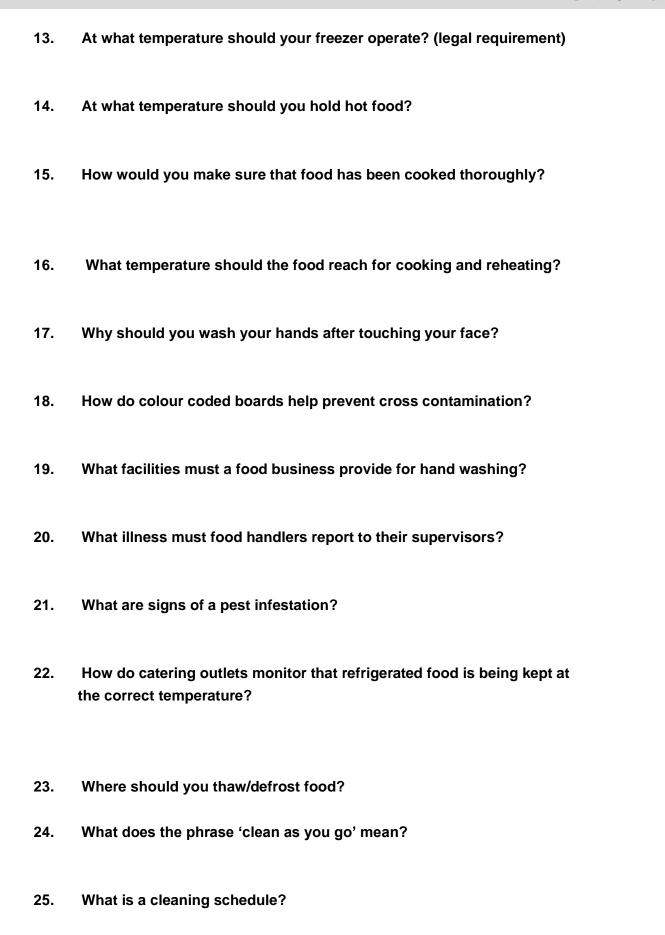
Unit 207 Activity 7

## Unit 207: Food safety

## **Activity 7: Quiz**

1.	What are the five categories of high-risk people
2.	Give the two main symptoms of food poisoning
3.	Describe microbiological contamination
4.	Describe chemical contamination
5.	Describe physical contamination
6.	What temperature is the danger zone? Between and
7.	Why should we aim to keep food outside the danger zone?
8.	What are pathogenic bacteria?
9.	What are spoilage bacteria?
10.	What are high risk foods?
11.	What are the four main requirements for bacterial growth?
12.	At what temperature should your fridge operate? (legal requirement)

Unit 207 Activity 7





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26.	What is a detergent?
27.	What is a sanitiser?
28.	What is contact time?
29.	What is a critical control point?
30.	Waste should be stored in bins with fitted
31.	Explain the difference between 'use by' and 'best before'.
32.	What is due diligence?
33.	Plasters (dressing) should be a) b)