

How much do you know about Food Handling and Safety?

1. Do we have Food Safety Standards in Australia?

Bonus Question: How long have we had the standards?

2. How can we ensure that leaders and QM's know about the contents of the standards code?

3. If we want to refrigerate food for use later what is the maximum time it can be out of the fridge?

4. How do we ensure that our refrigerators, dishwashers and other kitchen equipment is running at the correct temperature?

5. What should you not do with the tea towel?

6. What shelf should you keep food in the fridge?

Bonus Question: If we have put leftovers back in the fridge to eat later how many days do you have to eat them before we must throw it out?

7. Can you explain the difference between the 'use by' date and 'best before' dates on food?

8. What is the colour code for chopping boards?

Red =

Yellow =

Brown =

Blue =

White =

Green =

Bonus Question: How do you sanitise your chopping board after they have been washed?

9. What temperature should meat in the fridge be kept at?

Bonus Question: While working in the kitchen what do you need to remember if you have a cut or wound?

10. What are some safety tips to remember when working in the kitchen?