

Safety and Sanitation Review

True and False

- T F 1. Botulism is the most deadly form of food poisoning.
- T F 2. Staph is all around us.
- T F 3. You can get botulism from raw chicken and eggs.
- T F 4. A dishtowel can be used when taking hot food out of the oven.
- T F 5. If you do not clean your cutting board between chopping your raw chicken and vegetables, you risk cross contamination.
- T F 6. You should open the lid of a hot pan towards your body.
- T F 7. It OK to eat raw cookie dough.
- T F 8. Knives should be kept sharp.
- T F 9. To help prevent rapid bacterial growth, do not leave perishable food out longer than 6 hours at room temperature.
- T F 10. You should use CPR when someone has stopped breathing.

Safe or Unsafe

Read the scenarios below and decide if they are safe or unsafe. Then if the scenario is safe circle the C, if it is unsafe circle the U.

- S U 11. Fran stored the cast-iron frying pan on the top self to get out of harms way.
- S U 12. Maria puts her long hair into a ponytail before she went to the kitchen to cook supper.
- S U 13. Doris stapled the microwave cord into the baseboard to keep people from tripping over the cord.
- S U 14. Katie chose to use knives that were slightly dull so that she would not cut herself.
- S U 15. When the butcher knife slipped out of Anne's fingers, she tried her best to catch the knife to prevent it from cutting her foot or damaging the floor.
- S U 16. Immediately after the bread had finished baking, Josh cleaned the oven to prevent any crumbs or spills from catching fire.
- S U 17. Amber used a damp paper towel to pick up bits of broken glass where the broom could not reach.
- S U 18. Pedro put the dirty steak knife into the dishwater to soak to make sure the knives ere free of any food residue.
- S U 19. Understanding the importance of keeping a clean oven, Elise mixed two strong cleaners together to use to clean the oven.
- S U 20. Kyle lifted the lid of the pan to the side closest to him to see if the mixture had thickened.
- S U 21. Carmen always turns the handles to the pots towards the back or the middle of the range.
- S U 22. Ashley mounted the paper towel rack directly over the range so that the towels would be convenient to wipe up spills promptly.
- S U 23. Clare had the fire extinguisher removed from the kitchen so that her toddler son would not accidently poison or injure himself, thinking that it was a toy.

S U 24. When Sam could not find a potholder, he did what he believed was the next best thing to use and grabbed a wet dishcloth to remove the casserole from the oven.

S U 25. Taylor stood to the side, when she opened the oven door to avoid burning herself.

S U 26. Casey lets all of the sharp knives get dull and does not sharpen them, so people are less likely to get cut.

S U 27. Tyler trims the blades of the polarized plugs so they will fit snugly into the outlets.

S U 30. Annette staples the cords from the toaster and the kitchen radio to the wall behind the counter so that the cords stay in place and do not get wet or in the way.