**Foods I Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Safety/Sanitation & Knife Skills Quiz Review**

**Safety & Sanitation Unit**

1. Explain the difference between the FDA and the FSIS.
2. What role does the CDC play in the food industry?
3. Explain the difference between food contamination and food spoilage.
4. List 1 fact about high protein foods and bacteria.
5. What is the danger zone and the temperature range for it?
6. List 4 “biological” hazards with one example for each.
7. Identify 2 chemical hazards in the food lab room.
8. Describe the difference between direct and cross contamination. Provide an example for each one.
9. Identify the 3 age groups most at risk for food borne illness.
10. How long should you wash your hands in hot, soapy water for?
11. Identify the 5 food borne illnesses with a definition for each one.
12. What role does HACCP play in the food industry?
13. What does FIFO stand for?
14. What steps should one take to thaw out raw food in the refrigerator?
15. How do you put out a small grease fire?