Name:  
Hour:  
Date:

**Safety & Sanitation Study Guide**

1. Which is NOT a safety hazard?
2. True or false, You should run cords under rugs so people won't trip over cords.
3. The Danger Zone temperature range is...
4. Which is a common source of salmonella and campylobacter?
5. True or false, Almost all bacteria cause food-borne illness.
6. True or false, You can usually tell if a food will cause food-borne illness by smelling or tasting it.
7. Which is NOT a way to prevent food-borne illness?
8. How do you prevent a steam burn when lifting a lid from a pot?
9. What are the steps for removing a pan from the oven?

1.

2.

3.

4.

1. What three factors are required to cause a fire to start and burn?
2. How does cross-contamination occur?
3. Name the food-borne illness you are likely to get from eating raw or under cooked eggs.
4. What is the most deadly kind of food-borne illness?
5. What rule(s) should you follow for preventing food-borne illness?
6. What are two types of food-borne illness?