

Kids quiz for Food Safety Week 2010

Q1. Raw Chicken (and other poultry), meats and fish should be kept well covered at the bottom of the fridge to prevent dripping onto other foods?

True

False

Q2. We should always wash our hands before preparing and eating food?

True

False

Q3. We should always leave the fridge door open?

True

False

Q4. Vegetables stay fresh for longer in the 'crisper' drawers at the bottom of the fridge?

True

False

Q5. We should always use separate chopping boards for preparing vegetables and raw meat?

True

False

Q7. Where can you go for more information on food safety?

The Food Standards Agency website, eatwell.gov.uk

Your local grocery shop

Anywhere that sells food

To someone who has recently had food poisoning