

## **Agri-Science-Handling produce safely.**

**Tick the correct answers for the questions asked.**

1. Why is food safety important to us?

- a. To make sure that everyone who eats the food is safe and healthy.
- b. To make the farmer feel happy that he grew vegetables.

2. Farmers must:

- a. Grow food and sell without handling produce safely
- b. Grow and handle food using good food safety practices.

3. What can a person do around the produce if he or she is ill?

- a. Continue touching the vegetables and working as normal.
- b. Stop working because you can easily contaminate fresh produce with disease-causing bacteria.

4. How long can bacteria live for on fruits and vegetables?

- a. It can live for a short time and go away.
- b. It can last from several days to weeks.

5. Hygiene is:

- a. Practices to follow in maintaining health and preventing disease, especially through cleanliness.
- b. Farmers and workers growing produce can become dirty.

6. A very important part of hygiene in handling produce is:

- a. Washing your clothes
- b. Hand washing

7. Tick the things that hand washing can be done **before** handling produce.

- ❖ Harvesting, picking, packing, transporting, bagging, displaying or otherwise handling fresh produce.
- ❖ Putting on shoes.
- ❖ Handling ready-to-eat produce.

Select **True** or **False** for your answer.

8. You must wash your hands **after** the following.

- Going to the bathroom.
- Coughing or sneezing.
- Eating or drinking.
- Handling dirty tools or equipment.
- Handling money.

a. True

b. False

9. A hand washing station is important and should be used when handling produce.

a. True

b. False

10. Sanitizing and cleanliness is not necessary for handling produce safely.

a. True

b. False