KITCHEN HYGIENE

Name_____ Date_____ Grade_____

TRUE AND FALSE

Directions: Watch the video below. Read each statement carefully. Then select either True (T) Or False (F).

1.	T	F	Food handlers can contaminate food through their hands and clothing.
2.	T	F	It is okay for food handlers to prepare food without a hairnet.
3.	T	F	Hands should only be washed after using the restroom.
4.	T	F	Food handlers can eat and drink while preparing food.
5.	T	F	Any equipment or utensil that comes into contact with raw meat should be washed and sanitized.
6.	T	F	Food contamination can cause vomiting and diarrhea
7.	T	F	It is okay for food handlers to wear nail polish.
8.	T	F	Food handlers should remove their apron before going to the restroom.
9.	T	F	It is a good idea to cut vegetables on a different cutting board from meat.
10.	T	F	Food handlers should not touch their hair or face while preparing food.
11.	T	F	Personal Hygiene is an important part of Food Safety.

LIVEWORKSHEETS