

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