

# Food Safety in Childcare

## Quiz Questions

### *Points to focus on when watching this video:*

- Choking hazards for young children
- Foods that are high risk for foodborne illness
- Types of food contamination
- Ways to prevent foodborne illness: storage, cleaning, sanitizing

### *Potential Test/Quiz Questions:*

1. **Choose all that apply:** Which of these foods could pose a choking hazard for young children?

- |             |                  |
|-------------|------------------|
| a. Popcorn  | e. Chicken       |
| b. Pretzels | f. Hot dogs      |
| c. Grapes   | g. Whole carrots |
| d. Peaches  |                  |

2. **Choose one best response:** What is one reason young children are at higher risk for foodborne illness?

- They eat a lot of different foods
- They eat with their fingers
- Their immune system is not fully developed
- Their bodies are very small and cannot digest all foods

3. **True or False:** Young children should not eat undercooked foods like sushi, runny eggs or rare burgers.

4. **Choose all that apply.** Food can become contaminated by \_\_\_\_\_

- Food to food contamination
- Equipment to food contamination
- Chemical contamination
- People

5. **Fill in the blank:** What are the 4 means of preventing food contamination? Cook, separate, clean and \_\_\_\_\_.

6. **True or False:** Any prepared foods that have been left out for 2 hours or more should be discarded.

7. **Fill in the blank:** The five steps of cleaning and sanitizing are: removing any visible dirt, cleaning with soap and water, rinsing with clean water, applying sanitizer and \_\_\_\_\_.

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## Answer Guide

1. **Choose all that apply:** Which of these foods could pose a choking hazard for young children?

**Correct Answer:** A, B, C, F, and G

2. **Choose one best response:** What is one reason young children are at higher risk for foodborne illness?

**Correct Answer:** C

3. **True or False:** Young children should not eat undercooked foods like sushi, runny eggs or rare burgers.

**Correct Answer:** True

4. **Choose all that apply.** Food can become contaminated by\_\_\_\_\_

**Correct Answer:** A, B, C, and D

5. **Fill in the blank:** What are the 4 means of preventing food contamination? Cook, separate, clean and \_\_\_\_\_.

**Correct Answer:** Chill

6. **True or False:** Any prepared foods that have been left out for 2 hours or more should be discarded.

**Correct Answer:** True

7. **Fill in the blank:** The five steps of cleaning and sanitizing are: removing any visible dirt, cleaning with soap and water, rinsing with clean water, applying sanitizer and \_\_\_\_\_.

**Correct Answer:** Air Drying