Food Safety
Questions:

1) What is the highest temperature a refrigerator should be set?
   A  32° F
   B  40° F
   C  50° F

2) Using a bleach and water solution on surfaces is not effective in providing additional protection.
   True
   False

3) How long should eggs be cooked?
   A Until whites are firm
   B Until yolks are firm
   C Both whites and yolk are firm

4) It is ok to put cooked meat on a plate that previously held raw meat.
   True
   False

5) All types of meat and poultry should be cooked to the same temperature of 135° F.
   True
   False
Food Safety
Answers:

1) What is the highest temperature a refrigerator should be set?
   B 40° F

2) Using a bleach and water solution on surfaces is not effective in providing additional protection.
   False

3) How long should eggs be cooked?
   C Until both whites and yolk are firm

4) It is ok to put cooked meat on a plate that previously held raw meat.
   False

5) All types of meat and poultry should be cooked to the same temperature of 135° F.
   False