

## **AMBIENT Content Questions**

### **Food Safety Lab – Part 3 (Cross Contamination and Hygiene)**

1. What is cross contamination?
  - a. Contaminated food
  - b. When one food feeds the bacteria in another food
  - c. When microbes in one food get into another
  - d. Infecting a food purposefully to test pathogen resistance
  
2. Why is it dangerous if restaurant employees do not wash their hands?
  - a. They can cross-contaminate the food
  - b. They can get a cold or the flu
  - c. They can pass food poisoning on to their families
  - d. They will only be allowed to handle meats
  
3. What kinds of illnesses are passed through cross contamination of food?
  - a. Colds and the flu
  - b. Diarrhea and vomiting
  - c. Heart disease and meningitis
  - d. Diabetes and stroke