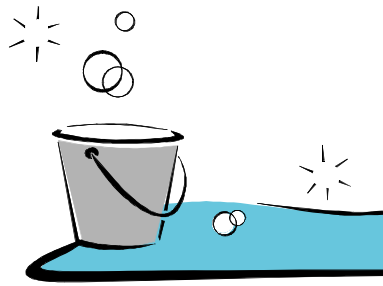


You'll know the answers if you read the **Fight BAC!** brochure.



**True/False Test**  
**National Food Safety Education Month - 1998**

1. Perishable foods should not be left at room temperature longer than six hours.	True	False
2. It is important to wash counters, cutting boards and utensils after handling raw foods to prevent cross-contamination	True	False
3. The safest place in the refrigerator to store raw meats, poultry and seafood is on the bottom shelf.	True	False
4. To be safe, it's best to use a thermometer to determine if food has reached the proper internal temperature for thorough cooking.	True	False
5. It is safe to reheat leftovers to 150 degrees Fahrenheit.	True	False
6. The safest place to thaw frozen foods is on the kitchen counter.	True	False
7. It isn't important to wash hands after handling raw meat, poultry, seafood, or eggs to prevent cross-contamination.	True	False
8. Bacteria multiply most rapidly at room temperature.	True	False
9. It is important to completely cool leftover food at room temperature before putting it in the refrigerator or freezer.	True	False

**Answers**

1.F	2.T	3.F	4.T	5.F	6.F	7.F	8.T	9.F
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