1. You took an apple out of the refrigerator and you plan to peel it. What should you do next?
   a. With a clean, sharp knife, carefully cut away the peel.
   b. Get out a clean plate to put the apple on after it’s peeled.
   c. Wash the apple with the skin on under cool, running water before peeling it.
   d. Decide if you have enough apples to make a pie. If so, begin rolling out pie crust.

2. If refrigerated leftovers don’t have a bad smell ...
   a. They still may not be OK to eat because many harmful bacteria that can cause foodborne illness don’t make food smell.
   b. The leftovers are OK to eat, cold or hot.
   c. The leftovers are OK to eat as long as you heat them to an internal temperature of 165° F as checked with a food thermometer.
   d. The leftovers are OK to eat as long as you have a strong stomach.

3. Why do package directions on microwaveable foods include a stand time? (For example, “Cook in microwave on high for 4 - 6 minutes. Let stand for 2 minutes.”)
   a. The stand time is so the food can cool a bit and you don’t burn yourself.
   b. The stand time is so you’ll have time to set the table before eating.
   c. The stand time lets the heat evenly distribute throughout any cold spots left by the microwave, so that bacteria can be killed.
   d. The stand time is just a suggestion for people who have older microwaves that might not heat as evenly as newer models.

4. When sanitizing a kitchen counter to kill harmful bacteria, it’s best to use a solution of water and unscented liquid bleach, mixed in what proportions?
   a. 1 tablespoon unscented liquid bleach to 1 gallon water.
   b. 1 cup unscented liquid bleach to 1 gallon water.
c. Unless raw meat juices have been on your countertop, it isn’t necessary to use anything more than plain water and a little liquid detergent.

d. Use your own judgment about how much bleach to use by following the guideline that more bleach means more bacteria will be killed.