



FIVE STEPS TO FOOD SAFE FRUIT AND VEGETABLE HOME GARDENING FREQUENTLY ASKED QUESTIONS

Please take a moment to answer the following questions. These questionnaire was developed by the Universities of Rhode Island, Connecticut, Maine, New Hampshire and Vermont as part of a food safety program for home gardeners growing fruits and vegetables. Thank you.

1. Organically grown produce is less likely to cause foodborne illness than conventionally grown produce.
 - a. True
 - b. False
 - c. Don't Know
2. All bacteria on fruits and vegetables can cause illness.
 - a. True
 - b. False
 - c. Don't Know
3. It is **NOT** necessary to wash your hands before you pick garden produce.
 - a. True
 - b. False
 - c. Don't Know
4. If fresh animal manure is used as a fertilizer, it should only be applied at least two weeks prior to planting and incorporated into the soil with no harvesting for no less than 120 days .
 - a. True
 - b. False
 - c. Don't Know
5. Water can be a source of disease- causing bacteria.
 - a. True
 - b. False
 - c. Don't Know
6. Soil and compost contain bacteria that could cause foodborne illness.
 - a. True
 - b. False
 - c. Don't Know
7. The temperature of the compost pile should be 130°F for at least 3 days.
 - a. True
 - b. False
 - c. Don't Know
8. All outside faucets used to water the garden should have a back- flow protector.
 - a. True
 - b. False
 - c. Don't Know
9. Very cold water should be used to wash warm, fresh picked produce to get it cold.
 - a. True
 - b. False
 - c. Don't Know
10. Cross contamination of a food occurs when harmful bacteria are transferred to food.
 - a. True
 - b. False
 - c. Don't Know