Decide whether the following facts are true or false.

​1. An example of a physical contamination in food is an earring from a worker.

2.​ There are 2 types of food contamination.

3.​ Critical control points (CCPs) are pre-determined checks that take place at specified points in the food production or preparation process.

​4.​ Good personal hygiene is necessary by law in factories and commercial kitchens.

5.​ CCP stands for Critical contamination procedures.

​6.​ Machine checks are an example of a CCP.

7.​ An example of a chemical contamination would be cleaning bleach.

8.​ Fish bones are an example of a biological hazard.

9.​ An example of a CCP is the cooking times of a product.

10.​ Biological hazards are organisms that pose a danger in food.