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