




Name: ..... Form: .....


See pages 20 and 21 of *Microbes*

# Staying healthy

Keeping germs at bay is one of the best ways of staying healthy.

**Q1.** Look at the temperatures marked on the thermometer.

(i) At which temperature are most microbe spores killed?  .....

(ii) At which temperature do most microbes stop growing?  .....

**Q2.** (i) Which microbes are the main cause of food rotting and smelling?

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(ii) Which microbes are the major cause of food poisoning?

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**Q3.** Why are meat and eggs sources of food poisoning?

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**Q4.** One piece of meat was left out in the kitchen and one piece was put in a refrigerator.

(i) Which piece of meat would have most microbes on it after a day?

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(ii) Explain your answer.  .....

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**Q5.** What is the disinfectant added to water in a swimming pool?  .....

**Q6.** Why is washing your hands with soap better than just swilling them with water?

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