

Section 2.1 THE IMPORTANCE OF FOOD SAFETY

NAME _____

KEY TERMS: FIND THE DEFINITIONS OF THE FOLLOWING—

1. Bacteria
2. Contamination
3. Cross-contamination
4. Foodborne illness
5. Foodborne illness outbreak
6. Microorganism
7. Mold
8. Parasite
9. pH
10. Potable water
11. Potentially hazardous food
12. Temperature danger zone
13. Toxic metal poisoning
14. Toxin
15. Virus
16. Water activity(aw)
17. Yeast

List 4 tips for healthy working:

- a.
- b
- c
- d.

List the 6 steps for proper hand washing technique:

- a.
- b.
- c.
- d.
- e.
- f.

When should you wash your hands:

- a.
- b
- c
- d.

List the 4 basic characteristics of foodborne parasites

- a.
- b
- c.
- d.

When yeast spoils a food item, you might see any or all of the following signs on the food.

- a.
- b.
- c.
- d.

To prevent food contamination by physical objects follow these procedures.(4 of the 8)

- a.
- b.
- c.
- d.

Explain and describe each condition of FATTOM (the 6 conditions present to aid in bacteria and microorganisms growing)

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Food processors use several methods to keep microorganisms from growing. These are:

- a.
- b.
- c.

