

Food Safety Is No Accident

Activity E

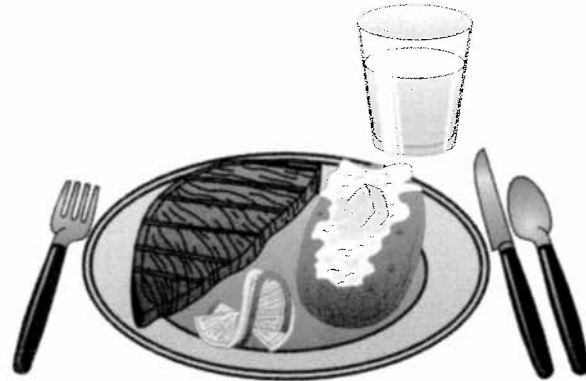
Chapter 20

Name _____

Date _____ Period _____

Choose the best response. Write the letter in the space provided.

- _____ 1. A system used to protect the food supply by identifying steps at which food products may be at risk of contamination is _____.
- A. Hazard Analysis Critical Control Point (HACCP)
 - B. Hazard Identification Critical Contamination Point (HICCP)
 - C. Hazard Protection Contamination Control Point (HPCCP)
 - D. Hazard Risk Control Contamination Point (HRCCP)
- _____ 2. Keeping clean everything that comes in contact with food to help prevent disease is called _____.
- A. additive
 - B. control point
 - C. cross-contamination
 - D. sanitation
- _____ 3. Personal practices, such as hand washing, that promote safe foods and good health are called _____.
- A. hygiene
 - B. management
 - C. planning
 - D. preparation
- _____ 4. The transfer of harmful bacteria from one food to another due to unsafe food preparation or storage practices is called _____.
- A. cross-contamination
 - B. environmental contaminant
 - C. foodborne illness
 - D. food poisoning
- _____ 5. The "Danger Zone" in which food bacteria are likely to thrive is between _____.
- A. 20°C–120°C
 - B. 20°F–120°F
 - C. 40°C–140°C
 - D. 40°F–140°F



- _____ 6. People who work with food and have cuts on their hands should _____.
- A. go to the doctor
 - B. not work with food
 - C. wash in boiling hot water
 - D. wear gloves
- _____ 7. To reduce the risk of spreading food bacteria while working with meats, use tools and cutting boards that _____.
- A. are dried with cloth towels
 - B. are easy to clean
 - C. have porous surfaces
 - D. are made of wood
- _____ 8. Reactions to illness-causing bacteria _____.
- A. vary from one person to another
 - B. are affected by one's genetic makeup
 - C. are affected by one's state of health
 - D. All the above.
- _____ 9. The group of people listed below at lowest risk for foodborne illness is _____.
- A. adolescents
 - B. alcoholics
 - C. elderly people
 - D. pregnant females

(Continued)

- _____ 10. The most common symptoms of foodborne illness are _____.
 A. vomiting, skin rash, and headache
 B. chills, diarrhea, and headache
 C. dizziness, vomiting, and fatigue
 D. vomiting, diarrhea, and stomach cramps
- _____ 11. Symptoms of most foodborne illness _____.
 A. appear within a few hours and last less than one day
 B. appear within a day or two and last a few days
 C. appear within a week or two and last a few days
 D. appear within 30 days and last a few weeks
- _____ 12. When you are in doubt about the safety of a food, _____.
 A. take a small bite to see if it has an off taste
 B. check to see if it smells spoiled
 C. bring it to a boil to kill the bacteria
 D. None of the above.
- _____ 13. For mild symptoms of foodborne illness, _____.
 A. call the doctor immediately
 B. drink lots of fluids and rest
 C. eat lots of fiber and rest
 D. take aspirin and drink lots of fluids
- _____ 14. Symptoms of severe foodborne illness are _____.
 A. fever, blood in stools, dehydration, and dizziness
 B. cramps, vomiting, diarrhea, and fever
 C. dizziness, headache, fever, and chills
 D. diarrhea, abdominal pain, and headache
- _____ 15. Double vision, inability to swallow, and difficulty speaking are symptoms of _____.
 A. *E. coli* poisoning
 B. toxicity
 C. botulism
 D. trichinosis
- _____ 16. You should file a report of a foodborne illness if the food _____.
 A. came from a public source
 B. was served to a large number of people
 C. was a commercial product
 D. All the above.
- _____ 17. Which of the following is the correct sequence for the food supply chain?
 A. Food consumers, food producers, food processors, and government agencies.
 B. Food processors, food producers, consumers, and government agencies.
 C. Food producers, food processors, government agencies, and consumers.
 D. Farmers, food consumers, food processors, and government agencies.
- _____ 18. Safe use of pesticides is a responsibility of _____.
 A. food processors
 B. food producers
 C. consumers
 D. All the above.
- _____ 19. The government agency that regulates food advertising is _____.
 A. USDA
 B. FTC
 C. EPA
 D. FDA
- _____ 20. The government agency that inspects fish products is the _____.
 A. FSIS
 B. EPA
 C. USDA
 D. NMFS

