

# Backtrack

## Through Chapter 20

Activity F

Chapter 20

Name \_\_\_\_\_

Date \_\_\_\_\_ Period \_\_\_\_\_

Provide complete answers to the following questions and statements about food safety.

### Recall the Facts

1. Why do many cases of foodborne illness go unreported? \_\_\_\_\_  
\_\_\_\_\_
2. What is the chief cause of foodborne illness in the United States? \_\_\_\_\_
3. List five types of bacteria that can cause foodborne illnesses. \_\_\_\_\_  
\_\_\_\_\_
4. What two viruses may be contracted from contaminated raw or undercooked shellfish? \_\_\_\_\_  
\_\_\_\_\_
5. List five main steps for outwitting food contaminators. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
6. How can food processors help ensure a safe food supply? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
7. What foods are monitored by the USDA and FSIS? \_\_\_\_\_
8. What foods are monitored by the FDA? \_\_\_\_\_
9. Who checks food handling in local grocery stores and food service operations? \_\_\_\_\_  
\_\_\_\_\_
10. What are a consumer's responsibilities with regard to food safety? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

(Continued)

## Interpret Implications

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11. Can a person avoid foodborne illness completely by avoiding foods that look, smell, and taste bad? Why? \_\_\_\_\_  
\_\_\_\_\_
12. Explain why attention to time and temperature is necessary for keeping food safe. \_\_\_\_\_  
\_\_\_\_\_
13. Why should moldy foods be discarded? \_\_\_\_\_  
\_\_\_\_\_
14. If you have many errands, why should you save food shopping for last? \_\_\_\_\_  
\_\_\_\_\_
15. List two precautions you should take when cooking marinated meats. \_\_\_\_\_  
\_\_\_\_\_
16. Why are children at greater risk of foodborne illness than adults? \_\_\_\_\_  
\_\_\_\_\_
17. Why would you want to keep food you suspect has made you ill? \_\_\_\_\_  
\_\_\_\_\_

## Apply & Practice

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18. How can you protect yourself from pesticide residues? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
19. How can you protect yourself from environmental contaminants found in fish? \_\_\_\_\_  
\_\_\_\_\_
20. What personal hygiene habits have you violated or seen violated by others when working with food? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_