

Name:

Date:

Class:

## Lesson 9.2: Maintaining a Safe Food Supply

### Know and Understand

*Answer the following questions using the information provided in this lesson.*

1. Which government agency is responsible for regulating the safety of meat, poultry, and egg products? (9.2.1)
  - A. Centers for Disease Control and Prevention
  - B. Food and Drug Administration
  - C. Food Safety and Inspection Service
  - D. United States Department of Agriculture

Answer:

2. Which governmental agency regulates food products that are not meat, poultry, or eggs? (9.2.1)
  - A. Centers for Disease Control and Prevention
  - B. Food and Drug Administration
  - C. Food Safety and Inspection Service
  - D. United States Department of Agriculture

Answer:

3. A food item that has been packaged in a way that removes all pathogens is considered \_\_\_\_\_. (9.2.2)
  - A. label-free
  - B. pantry-ready
  - C. perishable
  - D. shelf-stable

Answer:

4. To legally prepare or serve food products, most states require a \_\_\_\_\_. (9.2.2)

- A. food workers tax
- B. food service badge
- C. food handler's permit
- D. safety inspection test

Answer:

5. What are the food safety steps outlined in the USDA "Be Food Safe" campaign for consumers? (9.2.3)
- A. Clean, separate, consume, dispose
  - B. Clean, cook, chill, check
  - C. Clean, separate, cook, chill
  - D. Cook, clean, consume, complete

Answer:

6. Which of the following could contribute to cross-contamination? (9.2.3)
- A. Using a knife to cut lettuce and then radishes.
  - B. Storing spinach in a separate drawer from chicken in your refrigerator.
  - C. Cutting peppers on the same cutting board used for raw pork.
  - D. Properly washing knives between uses.

Answer:

7. How many different pathogens are responsible for most cases of illness, hospitalization, or death in the United States? (9.2.4)
- A. 8
  - B. 67
  - C. 175
  - D. More than 250

Answer:

8. Which pathogen is responsible for the most foodborne illnesses in the United States? (9.2.4)
- A. *Clostridium perfringens*

- B. *Campylobacter* spp.
- C. Norovirus
- D. *Salmonella*

Answer:

9. Which acronym represents a plan used to manage food safety practices? (9.2.5)

- A. FSIS
- B. HACCP
- C. CCP
- D. SFIP

Answer:

10. Which of the following technologies helped improve food safety? (9.2.6)

- A. Dairy pasteurization
- B. Food irradiation
- C. AI-driven sensors
- D. All are correct.

Answer: