

Name:

Class:

Date:

Lesson 9.2: Maintaining a Safe Food Supply

Lesson Review

Carefully study the lesson and then answer the following questions.

1. About _____ people get sick in the United States because of foodborne illnesses each year. (9.2.0)

- A. 1 in 4
- B. 1 in 5
- C. 1 in 6
- D. 1 in 10

Answer:

2. *True or False?* US consumers can rely on governmental agencies to ensure we have the safest food supply in the world. (9.2.1)

Answer:

3. What is food safety? (9.2.2)

Answer:

Match the governmental agency to its role in food safety.

- A. Animal and Plant Health Inspection Service (APHIS)
- B. Centers for Disease Control and Prevention (CDC)
- C. Environmental Protection Agency (EPA)
- D. Food and Drug Administration (FDA)
- E. Food and Nutrition Services (FNS)
- F. Food Safety and Inspection Service (FSIS)
- G. National Agricultural Library (NAL)
- H. National Institute of Food and Agriculture (NIFA)

4. Promotes knowledge of agriculture and the environment through teaching, research, and extension (9.2.1)

Answer:

5. Responsible for protecting consumers against plant and animal pests and diseases (9.2.1)

Answer:

6. Gathers and shares US and international agricultural information (9.2.1)

Answer:

7. Identifies and investigates foodborne illnesses (9.2.1)

Answer:

8. Agency responsible for ensuring that products other than meat, poultry, and eggs are safe, pure, and labeled correctly (9.2.1)

Answer:

9. Responsible for nutrition assistance programs (9.2.1)

Answer:

10. Regulates the environment in which our food is produced (9.2.1)

Answer:

11. *True or False?* There are only a few places in the food supply where pathogens can be introduced. (9.2.1)

Answer:

12. *True or False?* Shelf-stable foods have been packaged in a way that removes all the pathogens. (9.2.1)

Answer:

13. *True or False?* The USDA has developed guidelines for safe handling procedures. (9.2.1)

Answer:

14. List the four steps that can be taken to prevent foodborne illnesses. (9.2.1)

Answer:

15. The minimum amount of time you should wash your hands prior to preparing food is _____. (9.2.3)

- A. 10 seconds
- B. 20 seconds
- C. 30 seconds
- D. 40 seconds

Answer:

16. When harmful bacteria are transferred to other foods through improperly cleaned utensils and cutting surfaces, it is called _____. (9.2.3)

- A. source-based contamination
- B. food safety continuum
- C. shelf-stability
- D. cross-contamination

Answer:

17. Raw meat and poultry should be cooked to an internal temperature of _____. (9.2.4)

- A. 120°F
- B. 145°F
- C. 165°F
- D. 180°F

Answer:

18. The “Danger Zone” rule states that food should always be kept _____. (9.2.4)

- A. above 100°F or below 20°F
- B. above 140°F or below 40°F
- C. above 165°F or below 32°F
- D. above 80°F or below 40°F

Answer:

19. List the top five pathogens that cause foodborne illnesses. (9.2.4)

Answer:

20. *True or False?* Most of the dangerous pathogens are not found in raw meat and poultry products. (9.2.4)

Answer:

21. *True or False?* HACCP plans were originally designed to ensure food safety on space missions. (9.2.5)

Answer:

Critical Thinking

1. Share a time you or someone you know contracted a foodborne illness. What improper handling or storage factors could have contributed to your becoming sick? (9.2.3)

Answer: