

Name _____

Bacteria and Foodborne Illnesses Pretest

TRUE/FALSE: If the statement is true, write + on the blank. If the statement is false, write - on the blank.

- _____ 1. Foodborne illness can be transmitted to humans via food.
- _____ 2. High-protein foods will not support rapid growth of bacteria.
- _____ 3. Foodborne illness causes flu-like symptoms.
- _____ 4. Some bacteria are used to make yogurt, sauerkraut and pickles.
- _____ 5. Infants, the elderly and chronically ill people are at greatest risk of getting foodborne illness.

MULTIPLE CHOICE: Select the best answer for the following questions.

- 6. What are potentially hazardous foods?
 - a. Foods cooked at extremely high temperatures
 - b. Puddings, custards, and other milk-based foods
 - c. Most, high-protein, low-acid foods
 - d. Foods left in the Danger Zone less than one hour

- 7. Which of the following is NOT a common foodborne pathogen?
 - a. E. coli
 - b. salmonella
 - c. botulism
 - d. herpes

- 8. What is one of the most common causes of foodborne illnesses?
 - a. improper holding temperatures
 - b. too much exposure to air
 - c. low acid foods
 - d. high acid foods

5. Where are salmonella bacteria most commonly found?
- meat, eggs, rice
 - eggs, chicken, milk products
 - pork, chicken, cheese
 - fish, cheese, fruit
10. Which one of the following is most often the cause of foodborne illness?
- poorly processed commercial foods
 - mayonnaise in foods
 - poor food handling practices
 - too many people working with a food
11. What is the correct way to dry your hands after washing them?
- dry thoroughly with a hot-air dryer or single use towel
 - dry by wiping them vigorously on an apron
 - dry with a cloth towel
 - wave them briskly back and forth to air dry
12. In which food is E.coli most often found?
- beef roast
 - ground beef
 - chicken
 - eggs
13. What is the Danger Zone?
- The place where bacteria are most likely to be killed.
 - The place where conditions are least favorable for bacterial growth.
 - The place where conditions are most favorable for bacterial growth.
 - The place where acid and salt begin to attack bacteria.
14. What is cross-contamination?
- The transfer of harmful substances to food by combing your hair in the kitchen.
 - The transfer of harmful substances by adding raw vegetable to soup stock.
 - The transfer of harmful substances by roasting contaminated beef in the same oven with other beef.
 - The transfer of harmful substances by touching raw meat, then touching food that will not be cooked.

15. What are the most common biological contaminants?
- Fungi, bacteria, salmonella, herpes
 - Bacteria, fungi, parasites, viruses
 - Viruses, strep infection, fungi, bacteria
 - Mushrooms, botulism, swine flu, round worms
16. What are the bacteria that might be found in eggs?
- Clostridium botulinum
 - Clostridium perfringens
 - Salmonella
 - Staphylococcus aureus
17. What is the most likely source of botulism?
- highly processed foods
 - home canned foods
 - unrefrigerated foods
 - fresh foods
18. Which of the following statements about bacteria is FALSE?
- Bacteria can be seen with the naked eye.
 - Bacteria are everywhere.
 - Bacteria can be useful.
 - Bacteria can double every 10-30 minutes.
19. What is the best way to prevent spreading foodborne viruses?
- Examine food carefully for mold
 - Use good personal hygiene
 - Freeze all meat
 - Scrub all vegetables before preparation
20. In which foods do bacteria generally grow well?
- Warm, moist, protein-rich, and low in acid
 - Cool, dry, low in protein, and high in acid
 - Very hot, wet, calcium-rich and neutral
 - Cool, dry and metallic