Food Safety Knowledge
Please select the best possible answer out of the choices from a list.

1. The water activity (Aw) of potable water is:
   a. 0  
   b. 1  
   c. 10 
   d. 20

2. Most spoilage bacteria grow at:
   a. Acidic pH  
   b. Alkaline pH  
   c. Neutral pH  
   d. Any of the pH

3. What are intrinsic factors that affect microbial growth?
   a. pH  
   b. Moisture  
   c. Oxidation-reduction potential  
   d. All of these

4. A non-essential amino acids are those:
   a. Which are not made inside the human body  
   b. Which are made inside the human body  
   c. Which are needed from outside sources  
   d. Both a & c

5. Food preservation helps to:
   a. Provide safety  
   b. Minimize the number of spoilage microorganisms  
   c. Increase the shelf life of foods  
   d. All of the above

6. The most common symptom of foodborne illness is:
   a. Kidney failure  
   b. Diarrhea  
   c. Skin rash  
   d. Headache

7. Sugar and salt act as preservatives in foods by:
   a. Killing microorganisms directly  
   b. Increasing the water content of the food  
   c. Binding water so it is not available for microorganisms  
   d. Increasing the acid content of the food

8. What is a biofilm?
   a. An accumulation microorganisms immobilized at a surface  
   b. An accumulation of protozoa immobilized at a surface  
   c. A movie related to a life of microorganisms  
   d. None of the above

9. It is NOT okay to use the same gloves for more than 4 hours if they are not torn or punctured.
   a. True  
   b. False
10 An example of a rapid microbial detection method is:
   a. Pour plating
   b. Spiral plating
   c. Polymerase Chain Reaction (PCR)
   d. All of the above

11 When observed under a microscope, the color of Gram positive staining bacteria looks:
   a. Red
   b. Yellow
   c. Purple
   d. Black

12 How many colonies on a petri plate give reliable results?
   a. 1-10 colonies
   b. 25-250 colonies
   c. 251-500 colonies
   d. 501-750 colonies

13 Shiga toxin is produced by which of the following bacteria?
   a. Listeria
   b. Escherichia
   c. Campylobacter
   d. Salmonella

14 All foods should be evaluated for safety, including:
   a. Raw materials and ingredients
   b. Final product and environmental testing
   c. Both a & b
   d. None of the above

15 Rod shaped bacteria are known as:
   a. Bacillus
   b. Coccus/cocci
   c. Vibrio
   d. Spirochete

16 Microbes associated with canned foods include:
   a. Mold
   b. Yeast
   c. Bacteria
   d. All of the above

17 In food, Clostridium botulinum is responsible for producing:
   a. Low pH
   b. Deadly toxin
   c. High pH
   d. None of the above

18 Sanitizers alone cannot ensure food safety and prevent product spoilage.
   a. True
   b. False

19 Hands should be washed with water and soap for at least:
   a. 10 sec
   b. 15 sec
   c. 20 sec
   d. 25 sec

20 What does HACCP stand for?
a. Health and credit control plan  
b. Hazard analysis and critical control point  
c. Hazard analysis and chemical control plan  
d. Hazard analysis and company control practice

21 HACCP systems have _____ principles.  
a. 5  b. 6  c. 7  d. 8

22 Which of the following is an enteric virus?  
a. Salmonella Typhi  b. Escherichia coli  
c. Vibrio cholerae  d. Hepatitis A

23 Bacterial toxins are considered ______ hazards.  
a. Biological  b. Chemical  
c. Physical  d. None of the above

24 Which of the following is/are prerequisite program/s for HACCP?  
a. Good manufacturing practices (GMP)  
b. Standard operating procedure (SOP)  
c. Both a & b  
d. None of the above

25 Which of the following is NOT a key point in operating a food safety plan?  
a. Sanitation  b. Standard operating procedures  
c. Temperature control  d. Food tray counting

26 During recordkeeping, it is okay to erase results with a pencil.  
a. True  b. False

27 If you are operating a canning business, records for canning regulations should be kept for  
a. 1 years  b. 2 years  
c. 3 years  d. 4 years

28 Food safety, food defense, and food security are basically the same term.  
a. True  b. False

29 Conducting background checks is an example of a _________ for food defense  
a. Risk analysis  b. Preventive measure  
c. Food defense plan  d. None of the above

30 The protection of food from intentional adulteration by biological, chemical, physical, or radiological agents is:  
a. Food defense  b. HACCP  
c. Food safety  d. Food security