

Food Safety Knowledge

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

- 1 The water activity (A_w) 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. 4years
- 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