

Chapter 19

1. What is the leading cause of food contamination in the U.S.?
2. What foods are most likely to carry Salmonella?
3. What foods are most likely to carry botulism microbes?
4. Know the common symptoms of foodborne illness from Salmonella
5. What organism causes traveler's diarrhea?
6. What diseases can you get from eating raw seafood?
7. What food safety practices aid in minimizing microbial contamination of prepared foods?
8. Understand what microbial cross-contamination is
9. What is the minimum amount of time for hand washing before preparing food?
10. What is the "danger zone" for bacteria growth?
11. What are proper safety practices for thawing meat?
12. What is pasteurization?
13. What internal temperature should hamburger be cooked to?
14. What is bioaccumulation?
15. What fish should be avoided to decrease the risk of mercury poisoning?
16. What is the GRAS list?
17. What is the Delaney Clause?
18. What foods have naturally occurring toxins in them?
19. What is added to food to decrease botulism?
20. What is MSG?
21. What are BHT and BHA and sulfites used for?
22. What vitamins are used as antioxidants?
23. Acrylamides are produced when what food is cooked at high temperatures?