**Food Safety**

**True or False:**

**1) The term 'food poisoning' is commonly used to cover a wide variety of illnesses or clinical conditions affecting the gastrointestinal tract. ( T )**

**2) Harmful toxins and chemicals cannot contaminate foods and cause food-borne illness. ( F )**

**3) Foods can be contaminated by biological, chemical, or physical hazards. ( T )**

**4) Food-borne illness is generally classified as infection or intoxication. ( T )**

**5) There are approximately 1,415 species of microorganisms known to produce disease to humans. ( T )**

**6) The most important and potentially serious cause of intoxication is Staph. aureus . ( F )**

**7) HACCP is an abbreviation for the Hazard Analysis and Critical Control Point system, which is Synonymous with food safety management. ( T )**

**8) The HACCP system, which is science-based and systematic, identifies specific hazards and evaluates for their control to ensure the safety of food. ( T )**

**9) HACCP is a tool to assess hazards and establish control systems that focus on prevention rather than relying mainly on end-product testing. ( T )**

**10) Any HACCP system is capable of accommodating change, such as advances in equipment design, processing procedures or technological developments. ( T )**

**Choose the correct answer:**

**1) The types of food poisoning may be grouped on the basis of the causative agent as follows except:**

**a. Bacteria. b. Viruses. c. Physicals.**

**2) The following five risk factors that result in food-borne illness except:**

**a) Non- Infectious Diseases.**

**b) Poor employee health and personal hygiene.**

**c) Food from unsafe sources.**

**3) Symptoms of food-borne illness are not pleasant and usually include one or more of the following except:**

**a) diarrhea. b) bleeding. c) vomiting.**

**4) Some common bacteria responsible for infection are the following except:**

**a) Salmonella. b) Escherichia coli (E. coli). c) Rotavirus.**

**5) Some common parasites responsible for infection are the following except:**

**a) Giardia lamblia. b) Hepatitis A. c) Entamoeba histolytica.**

**6) Toxigenic bacteria are the following except:**

**a) Staph. aureus b) Giardia lamblia c) Clostridium botulinum**

**7) HACCP should be:**

**a) Science based with validated controls**

**b) Continuously evolving and maintained**

**c) An academic exercise.**

**Define:**

**1) 'Food Poisoning':**

**Any acute illness attributable to the recent consumption of food.**

**2) 'Sporadic case' :**

**An affected person whose illness is not connected with a similar illness of any other person.**

**3) 'Household outbreak':**

**An outbreak affecting two or more persons in the same private household, not connected with any other cases or outbreaks.**

**4) 'General outbreak'**

**An outbreak affecting two or more persons which are not confined to one private household.**

**5) What is Cross Contamination?**

**Cross Contamination is the term used to indicate as to how bacteria are spread from one food product to another.**

**6) What is Food Allergy?**

**Food allergy can be defined as an adverse, immune-mediated reaction to food.**

**7) Food safety hazard: A biological, chemical or physical agent in food, or condition of food, with the potential to cause an adverse health effect.**

**8) Hazard analysis: The process of collecting and evaluating information on hazards and conditions leading to their presence to decide which are significant for food safety and therefore should be addressed in the HACCP plan.**

**9) HACCP system: The result of the implementation of the HACCP Plan procedures to be followed.**

**10) HACCP team: The group of people who are responsible for developing, implementing and maintaining the HACCP system.**

**Complete:**

**1) There are six factors influence the growth of bacteria: .....................**

**• They need a source of Food, on Acidic environment above pH 4 .6, a Temperature between 5 and 60° C, 5 hours' Time, different Oxygen requiring environments, and Moisture.**

**2) There are three main ways cross-contamination can occur:**

**• Food to food.**

**• Equipment/Utensil to food.**

**• People to food.**

**3) Classification of food safety hazards:**

* **Biological hazards**
* **Chemical hazards**
* **Physical hazards**

**4) Common allergens of concern include: the “big 8” allergens:**

**1) Peanuts. 2) Tree nuts.**

**3) Eggs. 4) Milk products.**

**5) Shellfish. 6) Fish.**

**7) Soy/soya. 8) Wheat.**

**5) Conditions that should be reported to management so that any need for medical examination and/or possible exclusion from food handling can be considered include:**

**- Diarrhea. - Vomiting. - Fever. - Sore throat with fever.**

**- Visibly infected skin lesions (boils, cuts, etc.).**

**- Discharges from the ear, eye or nose.**

**6) What causes the limitations or failure of HACCP?**

**1) Lack of knowledge**

**2) Incomplete/inadequate implementation,**

**3) Lack of maintenance**

**4) Poor records / too much paperwork.**

**5) The system sits in the manager’s office.**

**6) Too many critical control points.**

**7) The Key Stages of HACCP:**

**Stage 1 Planning and Preparation**

**Stage 2 HACCP Studies and HACCP Plan Development**

**Stage 3 Implementing the HACCP Plan**

**Stage 4 Maintaining the HACCP System**

**8) HACCP Team Responsibilities:**

**• Develops the HACCP Plan.**

**• Completes study and generates HACCP documentation.**

**• Ensures verification of the HACCP Plan.**

**• Communicates and trains.**

**• Reviews deviations from CCPs.**

**• Reviews HACCP activities in response to change.**

**• Schedules and conducts internal audits.**