

Study Questions

Circle the best answer to each question below.

- ① **Why are elderly people at a higher risk for foodborne illnesses?**
- A Their immune systems have weakened with age.
 - B They are more likely to spend time in a hospital.
 - C They are more likely to suffer allergic reactions.
 - D Their appetites have decreased with age.
- ② **The three categories of food safety hazards are biological, physical, and**
- A temporal.
 - B practical.
 - C chemical.
 - D thermal.
- ③ **For a foodborne illness to be considered an "outbreak," a minimum of how many people must experience the same illness after eating the same food?**
- A 1
 - B 2
 - C 10
 - D 20
- ④ **The three keys to food safety are practicing good personal hygiene, preventing cross-contamination, and**
- A bacteria abatement.
 - B toxic-metal leaching.
 - C pathogen measurement.
 - D time-temperature control.
- ⑤ **According to the CDC, the five common causes for foodborne illnesses are failing to cook food adequately, holding food at incorrect temperatures, using contaminated equipment, practicing poor personal hygiene, and**
- A reheating leftover food.
 - B serving ready-to-eat food.
 - C using single-use, disposable gloves.
 - D purchasing food from unsafe sources.

For answers, please turn to page 1.10.