

Activity Quiz 2

Forms of Contamination



Name _____ Date _____

True or False?

- ① _____ All pathogens need oxygen to grow.
- ② _____ The most important way to prevent foodborne illnesses caused by viruses is to control time and temperature.
- ③ _____ *Salmonella* Typhi is commonly linked with ground beef.
- ④ _____ Parasites are commonly associated with seafood.

Pathogen Growth

List the six conditions that pathogens need to grow.

- _____
- _____
- _____
- _____
- _____
- _____

Pathogens and Linked Food

Write the letter of the food commonly linked with each pathogen. You will use food items more than once and some may not be used at all. Some pathogens are linked with more than one food.

- | | |
|---|-----------------------|
| ① _____ Hepatitis A | A Beverages |
| ② _____ Norovirus | B Eggs |
| ③ _____ <i>Salmonella</i> Typhi. | C Meat |
| ④ _____ <i>Shigella</i> spp. | D Fish |
| ⑤ _____ Enterohemorrhagic and shiga toxin-producing <i>Escherichia coli</i> | E Shellfish |
| | F Ready-to-eat food |
| | G Produce |
| | H Rice/grains |
| | I Milk/dairy products |
| | J Contaminated water |

Contaminants

What are the three types of contaminants that are a risk to food? Give an example of each.

- _____
- _____
- _____

Answer Key

True or False?

- ① F
- ② F
- ③ F
- ④ T

Pathogen Growth

Pathogens need these conditions to grow:

- Food
- Acidity
- Temperature
- Time
- Oxygen
- Moisture

Pathogens and Linked Food

- ① E, F, J
- ② E, F, J
- ③ A, F
- ④ G, J
- ⑤ C, G

Contaminants

Here are the three types of contaminants:

Biological: Examples include bacteria, viruses, parasites, fungi, and toxins from plants, mushrooms, and seafood.

Physical: Examples include foreign objects such as dirt, broken glass, metal staples, and bones.

Chemical: Examples include cleaners, sanitizers, and polishes.