

## 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.
- ⑤ \_\_\_\_\_ The R in the acronym in "Employees FIRST" reminds employees to rotate foods in storage.
- ⑥ \_\_\_\_\_ A restaurant must use table tents to notify people of the major allergens in their food.

### 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 and poultry    |
| ③ _____ <i>Salmonella Typhi</i>                       | C Meat                |
| ④ _____ <i>Shigella spp.</i>                          | D Fish                |
| ⑤ _____ Shiga toxin-producing <i>Escherichia coli</i> | E Shellfish           |
| ⑥ _____ Nontyphoidal <i>Salmonella</i>                | 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
- ⑤ F
- ⑥ F

### Pathogen Growth

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

### Pathogens and Linked Food

- ① E, F, J
- ② E, F, J
- ③ A, F
- ④ F, G, J
- ⑤ C, G
- ⑥ B, C, G, I

### 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.