

Study Questions

Circle the best answer to each question.

- ① **What are the most common symptoms of a foodborne illness?**
 - A Diarrhea, vomiting, fever, nausea, abdominal cramps, and dizziness
 - B Diarrhea, vomiting, fever, nausea, abdominal cramps, and headache
 - C Diarrhea, vomiting, fever, nausea, abdominal cramps, and jaundice
 - D Diarrhea, vomiting, fever, nausea, abdominal cramps, and tiredness

- ② **What is the most important way to prevent a foodborne illness from bacteria?**
 - A Control time and temperature.
 - B Prevent cross-contamination.
 - C Practice good personal hygiene.
 - D Practice good cleaning and sanitizing.

- ③ **Enterohemorrhagic and shiga toxin-producing *E. coli* are commonly linked with what type of food?**
 - A Potato salad
 - B Thick stews
 - C Dairy products
 - D Raw ground beef

- ④ **What is the most important way to prevent a foodborne illness from viruses?**
 - A Control time and temperature.
 - B Prevent cross-contamination.
 - C Practice good personal hygiene.
 - D Practice good cleaning and sanitizing.

- ⑤ **A guest called a restaurant and told the manager about getting sick after eating there. The guest complained of vomiting and diarrhea a few hours after eating the raw oysters. What pathogen probably caused the illness?**
 - A Norovirus
 - B *Shigella* spp.
 - C *Salmonella* Typhi
 - D Enterohemorrhagic and shiga toxin-producing *E. coli*

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- ⑥ **Parasites are commonly linked with what type of food?**
- A Rice
 - B Poultry
 - C Seafood
 - D Canned food
- ⑦ **A guest had a reversal of hot and cold sensations after eating seafood. What most likely caused the illness?**
- A Toxin
 - B Virus
 - C Bacteria
 - D Parasite
- ⑧ **A food handler stored a sanitizer spray bottle on the shelf above the prep table that had just been sanitized. Throughout the day, the food handler used the sanitizer on the prep table, storing it in the same spot. What should the food handler have done differently?**
- A Stored the sanitizer bottle away from the prep area
 - B Stored the sanitizer bottle on the floor between uses
 - C Stored the sanitizer bottle on the prep table between uses
 - D Stored the sanitizer bottle with food supplies below the prep table
- ⑨ **To prevent the deliberate contamination of food, a manager should know who is in the facility, monitor the security of products, keep information related to food security on file, and know**
- A when to register with the EPA.
 - B how to fill out an incident report.
 - C where to find MSDS in the operation.
 - D who to contact about suspicious activity.
- ⑩ **What should food handlers do to prevent food allergens from being transferred to food?**
- A Clean and sanitize utensils after use.
 - B Buy from approved, reputable suppliers.
 - C Store cold food at 41°F (5°C) or lower.
 - D Label chemical containers correctly.

For answers, please turn to page 2.26.