

Assignment 9 FOOD SAFETY PED 161.003 Fall 2016
MUST BE TYPED - DUE by Thursday DEC 1 – CAN be emailed or placed in my box in Groover.

From Chapter 13 (all answers will be in this chapter)

1. What are the 5 most common foodborne bacteria that cause illness? (pg 315)
2. What is the most likely place you will get food "poisoning" - become sick due to bacteria in food? (pg 316)
3. What is the danger zone temperature that allows bacteria to grow and multiply?.
4. What temperature should your refrigerator be? (pg 328)
5. What cautions do you need to take with a cutting board related to (pg 326)
 - (a) cutting meat and vegetable?
 - (b) materials the board are made of?
 - (c) Cleaning?
6. How long do these items keep in the refrigerator: (pg 330 - 331)
 - (a) Fresh EGGS
 - (b) Hot Dogs - opened package
 - (c) Lunch Meat (Deli meat) opened package
 - (d) Raw meat
 - (e) Mayonaise (open)
 - (f) Leftovers (in general)
7. How will you remember when you opened the above items so you know when to throw them out?
(not in book - just think about it and tell me what you would do)
8. COMPLETE the checkup on page 324 - copy and attach to HW.
9. WRITE a couple of sentences about your score - do you need to make changes to avoid foodborne illness or not?