

Adventures in Food and Nutrition! © 2012
Chapter 9: Keep It Clean!—Interactive Quiz Questions

- _____ 1. A pathogen is an organism or substance that invades the body and damages its cells.
A. true
B. false
- _____ 2. Danger zone temperatures are _____ °F.
A. 40–140
B. 25–100
C. 100–190
D. 190–240
- _____ 3. Hot dogs, Camembert cheese, lunch meats, and unwashed fruits and vegetables are the main sources of foodborne illness caused by _____.
A. *Salmonella*
B. *Staphylococci*
C. *Campylobacter*
D. ***Listeria***
- _____ 4. Moist salads, such as potato salad and ham salad, made with chopped foods are the most common source of _____.
A. *Clostridium botulinum*
B. *Salmonella*
C. ***Staphylococci***
D. *E. coli*
- _____ 5. Which is known as the “banquet germ”?
A. ***Clostridium perfringens***.
B. *Salmonella*.
C. *E. coli*.
D. *Listeria*.
- _____ 6. Which produces a strong, deadly poison?
A. *Salmonella*.
B. *Listeria*.
C. *Campylobacter*.
D. ***Clostridium botulinum***.
- _____ 7. Trichina are roundworms that cause the disease hepatitis.
A. true
B. false
- _____ 8. To control bacteria, refrigerators should be set at 50°F or lower.
A. true
B. false

Name _____ Date _____

- _____ 9. The safest way to thaw frozen food is on the kitchen counter.
A. true
B. false
- _____ 10. A food thermometer is the only sure way to tell if meat and poultry are cooked to a safe temperature.
A. true
B. false