

Name: \_\_\_\_\_ Date: \_\_\_\_\_

# Chapter 1 Review

1. Three contaminants
  2. risk factors of foodborne illness
  3. how food become unsafe
  4. Time temperature abuse
  5. Food has been time-temperature abused when:
  6. Cross-contamination
  7. Ready-to-eat food includes
  8. These people have a higher risk of getting a foodborne illness:
  9. Contaminants come from
  10. People can contaminate food when
  11. Pathogen
  12. pathogens can contaminate food and cause foodborne illness:
  13. Common symptoms of foodborne illness
  14. two viruses that are highly contagious and can cause severe illness:
- A. It is not cooled correctly
  - B. Biological Physical Chemical
  - C. Harmful microorganism
  - D. Hepatitis A Norovirus
  - E. food long at temperatures
  - F. incorrect temperatures
  - G. Preschool-age children
  - H. contact with sick
  - I. Bacteria Viruses Fungi
  - J. Cooked food, Bakery items
  - K. pathogens are transferred
  - L. Air, contaminated water
  - M. cross contamination
  - N. Diarrhea Vomiting Fever