

Food Safety Feud



Question 1: Give three examples of how foodborne illnesses can be spread at school.

Question 1: Give three examples of how foodborne illnesses can be spread at school.

Answer: Examples are numerous and may include potlucks, food prepared in the classroom, food not cooked to the proper temperature.

Question 2: T/F: The number of cases of foodborne illnesses at schools is probably lower than actually reported.

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Answer: False. Not all cases are reported.

Question 3: 40% of foodborne illness at schools is caused by which pathogen?

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Answer: *Salmonella.*

Question 4: T/F: A Washington school was issued a judgment in excess of \$4 million after children were infected with *E. coli* O157:H7 linked to their school lunch.

Question 4: T/F: A Washington school was issued a judgment in excess of \$4 million after children were infected with *E. coli* O157:H7 linked to their school lunch.

Answer: True.

Question 5: T/F: Most students know they are susceptible to foodborne illnesses.

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Answer: False.

Question 6: T/F: Almost three-quarters of students seldom wash their hands before eating at school.

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Answer: True.

Question 7: List three symptoms of foodborne illnesses.

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Answer: Diarrhea, vomiting, stomach cramps, headache.

Question 8: List three ways that food commonly becomes contaminated.

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Answer: During slaughter, irritation with contaminated water, unwashed hands, cross-contamination, food insufficiently cooked, food stored at the incorrect temperature.

Question 9: What are the five ways to prevent foodborne illnesses?

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Answer: Cook, separate, chill, clean, report.

Question 10: What is the proper temperature to which meat should be cooked?

Question 10: What is the proper temperature to which meat should be cooked?

Answer: 145–165°F.

Question 11: What is the proper temperature to which poultry should be cooked?

Question 11: What is the proper temperature to which poultry should be cooked?

Answer: 165°F.

Question 12: What is the proper temperature to which eggs should be cooked?

Question 12: What is the proper temperature to which eggs should be cooked?

Answer: 145°F.

Question 13: To what temperature should food be brought when reheating?

Question 13: To what temperature should food be brought when reheating?

Answer: 165°F.

Question 14: Describe two ways to prevent cross-contamination.

Question 14: Describe two ways to prevent cross-contamination.

Answer: Wash hands, utensils, and cutting boards after using with meat and before using with other food; put cooked meat on a clean platter; use different dishes and utensils for raw and cooked foods; store meats so they don't drip onto other food.

Question 15: What is the proper temperature for your refrigerator?

Question 15: What is the proper temperature for your refrigerator?

Answer: 40°F.

Question 16: What is the proper temperature for your freezer?

Question 16: What is the proper temperature for your freezer?

Answer: 0°F.

Question 17: T/F: Large volumes of food should be separate in the refrigerator so they will cool more quickly.

Question 17: T/F: Large volumes of food should be separate in the refrigerator so they will cool more quickly.

Answer: True.

Question 18: T/F: The single most important method of preventing infectious diseases is to cover your mouth when you cough or sneeze.

Question 18: T/F: The single most important method of preventing infectious diseases is to cover your mouth when you cough or sneeze.

Answer: False. The correct answer is to wash hands correctly and regularly.

Question 19: T/F: Foodborne diseases cause approximately 5,000 deaths per year in the United States.

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Answer: True.

Question 20: List two challenges to getting students to wash their hands regularly at school and a potential solution for each.

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Answer: Vandalism, lack of time, lack of supplies, inoperable/inaccessible bathrooms; education, monitoring of bathrooms, installing hand sanitizer dispensers in lunch areas.

Question 21: What does the HACCP system stand for, and what is it?

Question 21: What does the HACCP system stand for, and what is it?

Answer: Hazard Analysis and Critical Control Point Principles; a systematic approach to preventing food contamination based on seven principles.

Question 22: List two school requirements of the Child Nutrition and WIC Reauthorization Act of 2004 and Reauthorization implementation.

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Answer: Increase the number of food safety inspections from one to two each year; post the most recent inspection report in a visible location; release a copy of the report to members of the public upon request.*, †, ‡

* Committee on Education and the Workforce. (2004, Oct. 7), Bill Summary: Child Nutrition and WIC Reauthorization Act. Oct. 7, 2004 (update). Available from:

http://www.house.gov/ed_workforce/issues/108th/education/childnutrition/billsummaryfinal.htm.

† U.S. Department of Agriculture, Food and Nutrition Service. Guidance for School Food Authorities: Developing a School Food Safety Program Based on the

Process Approach to HACCP Principles. June 2005. Available from:

http://www.schoolnutrition.org/uploadedFiles/SchoolNutrition.org/Child_Nutrition/Government_Affairs/Reauthorization/Guidance/HACCPGuidance.pdf.

‡ U.S. Department of Agriculture, Food and Nutrition Service. Memorandum: School Food Safety Inspections—Reauthorization 2004: Implementation Memo. SR 10. December 16, 2004.

Question 23: Name one benefit of the Reauthorization Implementation of the Child Nutrition and WIC Reauthorization Act of 2004.

Question 23: Name one benefit of the Reauthorization Implementation of the Child Nutrition and WIC Reauthorization Act of 2004.

Answer: Schools will be able to identify and correct food safety problems in a more timely and consistent manner; the quality of school meals will be enhanced.

Question 24: Name two foods that should be thoroughly washed before being cut.

Question 24: Name two foods that should be thoroughly washed before being cut.

Answer: Cantaloupe, watermelon, apples, pineapple, other relevant examples.

Question 25: Ground beef should be used or stored in the freezer within how many days of purchase?

Question 25: Ground beef should be used or stored in the freezer within how many days of purchase?

Answer: Two.

Question 26: List two tips for working with *school administrators* to create food-safe schools.

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Answer: Any appropriate answer is acceptable.

Question 27: List two tips for working with *teachers* to create food-safe schools.

Question 27: List two tips for working with *teachers* to create food-safe schools.

Answer: Any appropriate answer is acceptable.

Question 28: List two tips for working with *foodservice staff* to create food-safe schools.

Question 28: List two tips for working with *foodservice staff* to create food-safe schools.

Answer: Any appropriate answer is acceptable.

Question 29: List two tips for working with *health department staff* to create food-safe schools.

Question 29: List two tips for working with *health department staff* to create food-safe schools.

Answer: Any appropriate answer is acceptable.

Question 30: List two tips for working with *families* to create food-safe schools.

Question 30: List two tips for working with *families* to create food-safe schools.

Answer: Any appropriate answer is acceptable.

Question 31: List two tips for working with *students* to create food-safe schools.

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Answer: Any appropriate answer is acceptable.

Tie-breaking question:

Question 32: What are the seven HACCP principles?

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Question 32: What are the seven HACCP principles?

Answer:

- Analyze potential hazards.
- Determine critical control points (CCPs).
- Establish critical limits.
- Establish monitoring procedures.
- Establish corrective actions.
- Establish verification procedures.
- Establish record-keeping and documentation procedures.