**Food-Borne Illness Review PPT Worksheet**

Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Review What You Learned in Foods 1**

* Define the term Food-Borne Illness?
* What are the General Symptoms experienced with a food-borne illness?

**Food-Borne Illness Review**

* There are three categories for causes of food-borne illness. Provide examples of items found in these three categories.
* Physical:
* Chemical:
* Biological:

**Food Borne Illnesses**

* What is Salmonella associated with?
* What is E-coli associated with?
* What is Botulism associated with?
* What is Hepatitis A associated with?
* What is Campylobacter associated with?
* What is Staphylococcus associated with?
* Bacteria need FATTOM before they can grow, what is FATTOM?
* F –
* A –
* T –
* T –
* O –
* M –
* Personal Hygiene is important to preventing food-borne illness. **Answer the following:**
* How long should you wash your hands for?
* What should be done during that time?
* What should you do about your hair?
* What else should you wear? Why?
* What should I use if I am working on ready-to-eat foods?
* What should I do if I have a cut on my hand?
* What does the term FIFO mean & explain how to use it?
* How should I label food that I am storing?
* What should I do with a can that is bulging?
* What are TCS Foods? What temperature should they be at?
* How can I cool foods?
* What are my Time & Temperature requirements when cooling foods?
* There are four different acceptable ways to properly thaw food, **List them below.**
* Name the recommended first way?
* Name three more & give particulars that must be done when using these methods?

**Food Temperatures**

* What is the Temperature Danger Zone?
* What temp do I cook: Seafood, whole cuts of pork, beef, veal & lamb to?
* How long should that temp be held for?
* What temp do I cook: Ground meats, except poultry to?
* What temp do I cook: All poultry to?
* What temp do I cook: Reheated foods to?

**Food Borne Illness**

* What does the term Cross-Contamination mean?
* Name three items that can cause cross-contamination?
* What is the difference between **Clean** & **Sanitation**?
* What are the **4 “C’s”** to preventing food-borne illness?