

Legislation & History (slides 7-25)

page 1 of 5

1. What was enacted on June 30, 1906, to prevent the adulteration and mishandling of meat products?

- 1
- a. Meat Inspection Act
 - b. Food, Drug & Cosmetic Act
 - c. Humane Slaughter Act
 - d. Wholesome Meat Act

2019

(CEV Meat Science & Food Safety slide #11)

- 2
16. This important piece of legislation was enacted the same day as the Meat Inspection Act. It prohibited the sale, manufacture and transportation of adulterated food products.

- A. Food and Drug Act
- B. Packers and Stockyards Act
- C. Pure Food and Drug Act
- D. Wholesome Meat Act

2018

(CEV Meat Science & Food Safety slide #12)

- 3
2. The Meat Inspection Act was enacted to prevent the adulteration and misbranding of meat products. When was the Meat Inspection Act passed?

- A. 1862
- B. 1906
- C. 1921
- E. 1958

2015

(CEV Meat Science & Food Safety slide #10)

- 4
2. What does the acronym USDA stand for?

- a. United States Department of Agriculture
- b. United States Development of Agriculture
- c. United States Department of Animals
- d. United States Development Standards

2019

(CEV Meat Science & Food Safety slide #12)

- 5
17. The Meat Inspection Act of 1906 was prompted by which book by Upton Sinclair?

- A. *Charlotte's Web*
- B. *FSIS Standards*
- C. *The Jungle*
- D. *The Meat We Eat*

2018

(CEV Meat Science & Food Safety slide #10)

- 6
24. The Meat Inspection Act was enacted to prevent the adulteration and misbranding of meat products. When was the Meat Inspection Act enacted?

- A. 1862
- B. 1906
- C. 1921
- A. 1958

2017

(CEV Meat Science & Food Safety slide #10)

7

26. This important piece of legislation was enacted the same day as the Meat Inspection Act. It prohibited the sale, manufacture and transportation of adulterated food products.

- A. Food and Drug Act
- B. Packers and Stockyards Act
- C. Pure Food and Drug Act
- D. Wholesome Meat Act

2017

(CEV Meat Science & Food Safety slide #12)

8

11. Passed in 1967, this legislation was an amendment to the Meat Inspection Act. It requires state inspection of processing facilities to equal or exceed federal inspection standards.

- A. Packer and Stockyards Act
- B. Pure Food and Drug Act
- C. State Inspection Act
- D. Wholesome Meat Act

2015

9

50. Uniform retail meat identity standards were implemented in 1973. This established a single, specific name for each basic retail cut.

- A. True
- B. False

2018

(CEV Meat Science & Food Safety slide #17)

10

25. Which piece of legislation passed in 1921 resulted in the monitoring of scales and brands?

- A. Meat Inspection Act
- B. Packers and Stockyards Act
- C. Pure Food and Drug Act
- D. Uniform Wholesale Act

2018

(CEV Meat Science & Food Safety slide #13 & #9)

11

18. What does the acronym HACCP stand for?

- A. Hazmat Critical Control Point
- B. Hazard Analysis Critical Control Point
- C. Hazard Awareness Critical Collection Program
- D. Harmful Analysis Crucial Control Program

2018

(CEV Meat Science & Food Safety slide #20)

12

10. Which method of slaughter, meat processing and handling follow Jewish dietary laws?

- A. Halal
- B. Kindred
- C. Kosher
- D. Permitted

2017

(CEV Meat Science & Food Safety slide #19)

16. According to the Humane Methods of Slaughter Act, which of the following is NOT an approved method of stunning?

- A. Captive bolt
- B. Carbon dioxide gas
- C. Electric shock
- D. Sticking

2017

(CEV Meat Science & Food Safety slide #18)

45. The Wholesome Meat Act requires a federal, USDA or state inspection mark. True or false – The federal or state inspection mark indicates wholesomeness, not quality.

- A. True
- B. False

2017

(CEV Meat Science & Food Safety slide #16)

5. Which piece of federal legislation established a single, specific name for each basic retail cut?

- A. Meat Labeling Act (1984)
- B. The Humane Slaughter Act (1958)
- C. The Wholesome Meat Act (1967)
- D. Uniform Retail Meat Identity Standards (1973)

2013

(CEV Meat Science & Food Safety slide #17)

1. Which species is NOT included in the Humane Slaughter Act?

- a. Cattle
- b. Horses
- c. Mules
- d. Bison

2021

slide 15

2. Which of the following programs is NOT voluntary for meat plants?

- a. Uniform Retail Meat Identity Standards
- b. Packers and Stockyards act
- c. USDA Quality Grading
- d. All of the above are voluntary

2021

slide 18 & 90

15. This book was written by Upton Sinclair to expose the conditions of immigrant meat plant workers in Chicago, but brought attention to the conditions in meat processing plants.

- a. Socialist
- b. The Meat Inspection Act
- c. Silent Spring
- d. The Jungle

2021

slide 11

17. The _____ gave the Secretary of Agriculture and the USDA authorization to regulate livestock marketing and meat packing; monitoring of scales and brands.

- a. The Packers and Stockyards Act
- b. The Meat Inspection Act
- c. The Pure Food and Drug Act
- d. The Delaney Clause

2021

slide 14

(CEV Meat Science & Food Safety slide #15)

12. Which piece of legislation was passed in 1906 to prevent the adulteration and misbranding of meat products?

- A. Adulteration Act
- B. Humane Methods of Slaughter Act
- C. Humane Slaughter Act
- D. Meat Inspection Act

2015

(CEV Meat Science & Food Safety slide #10)

26. The Wholesome Meat Act requires a federal, USDA or state inspection mark. The federal or state inspection mark indicates wholesomeness, not quality.

- A. True
- B. False

2015

(CEV Meat Science & Food Safety slide #16)

5. In what year did the FSIS release the Safe Food Handling Label, now required on all raw meat products?

- a. 1978
- b. 1993
- c. 1994
- d. 2011

2019

(CEV Meat Science & Food Safety slide #25)

3. This method of slaughter is performed by handling and processing animals in accordance with the Quran and conforming to Islamic dietary laws.

- a. Kosher
- b. Captive Bolt Stunning
- c. Halal
- d. None of the above

2019

(CEV Meat Science & Food Safety slide #20)

4. The first implementation of a HACCP system for food safety is credited to?

- a. Kraft for the U.S. Army
- b. Johnson & Johnson and the National Sanitation Foundation
- c. Oklahoma State University
- d. Pillsbury for NASA

2019

(CEV Meat Science & Food Safety slide #21)

26. When did labeling begin as a result of the Nutritional Labeling & Education Act?

- A. January 1973
- B. December 1979
- C. January 1990
- D. January 2012

2018

(CEV Meat Science & Food Safety slide #23)

34. Food is deemed "___" unless it has a nutritional label.

- A. Misappropriated
- B. Misbranded
- C. Misregulated
- D. Mistaken

2018

(CEV Meat Science & Food Safety slide #21)

2. What do the letters HACCP represent?

- A. Hazard Analysis Classification Control Point
- B. Hazard Analysis Critical Control Point
- C. Holistic Analysis Critical Control Processes
- D. Humane Analysis Classification Control Procedures

2017

(CEV Meat Science & Food Safety slide #20)

6. When did the FDA require nutritional labels to include trans-fat content?

- A. 1902
- B. 1985
- C. 2002
- D. 2009

2013

(CEV Meat Science & Food Safety slide #25)

18. Which of the following information is NOT required on a nutritional label?

- a. Serving size
- b. Ingredients containing GMOs
- c. Calories per container
- d. Amount of total fat

2021

slide 23

20. When was the first major outbreak of *Escherichia coli* 0157:H7? It was traced to ground beef from a major fast food chain.

- A. 1983
- B. 1993
- C. 2003
- D. 2013

2013

(CEV Meat Science & Food Safety slide #24)