

7. What are CCPs?

- 1
- A. Combustible Creation Points
 - B. Crisis Causing Products
 - C. Critical Control Points
 - D. Cross Contamination Products

2014

(CEV Meat Science & Food Safety slide #176)

47. In HACCP systems, the term CCP refers to _____.

- 2
- a. Critical control parameters
 - b. Critical control points
 - c. Cautionary control points
 - d. Crucial control points

2019

(CEV Meat Science & Food Safety slide #177)

46. Which of the following is not one of the seven principles of HACCP?

- 3
- a. Conduct a hazard analysis
 - b. Identify critical control points
 - c. Recognize potential failures
 - d. Establish corrective actions

2019

(CEV Meat Science & Food Safety slide #177)

44. Irradiation alters the taste of a food.

- 4
- A. True
 - B. False

2017

(CEV Meat Science & Food Safety slide #178)

48. Proper cooking is a method to minimize food-bacteria.

- 5
- a. True
 - b. False

(CEV Meat Science & Food Safety slide #178)

24. Meat irradiation results in radioactive food.

- 6
- A. True
 - B. False

2014

(CEV Meat Science & Food Safety slide #179)

24. Which process of enhancing food safety does not alter the freshness or nutritional content, can be performed on fresh meats or processed meats, and does not result in radioactive food?

- 7
- a. Pasteurization
 - b. Freezing
 - c. Acidification
 - d. Irradiation

2021

Slide 179/180

- 8
29. Which of the following are the proper storage temperatures?
- A. Below 32°F for cold products and above 140°F for hot products
 - B. Below 32°F for cold products and above 165°F for hot products
 - C. Below 40°F for cold products and above 140°F for hot products
 - D. Below 40°F for cold products and above 165°F for hot products
- (CEV Meat Science & Food Safety slide #180)

2018

- 9
7. Which of the following is a proper storage temperature for meat?

- A. 30°F
- B. 55°F
- C. 100°F
- D. 135°F

2016

(CEV Meat Science & Food Safety slides #180 & #181)

- 10
8. What is the most common cause of foodborne illness?

- A. Genetic diseases in harvested livestock
- B. Improper refrigeration of meat products
- C. Mishandling food
- D. Surplus chemicals in the nation's food supply

2016

(CEV Meat Science & Food Safety slide #182)

- 11
31. Which of the following is the most common cause of foodborne illness?

- A. Mishandling food
- B. Misidentifying meats
- C. Misreading labels
- D. Mistreating animals

2018

(CEV Meat Science & Food Safety slide #182)

- 12
49. What is the most common cause of foodborne illness?

- a. Unsanitary harvest facilities
- b. Mishandling of food
- c. Lapse in HACCP documentation
- d. Unhealthy live animal prior to harvest

2019

(CEV Meat Science & Food Safety slide #183)

- 13
38. What term describes the case where pathogenic bacteria grew in the food, produced a toxin and made the consumer sick after eating?

- A. Food Infection
- B. Food Intoxication
- C. Food Vulnerability
- D. Foodborne Virus

2017

(CEV Meat Science & Food Safety slide #184)

- 14
3. Which of the following is food intoxication?

- A. Pathogenic bacteria grew in the food, produced a toxin and made the consumer sick after eating.
- B. Pathogenic bacteria was eaten by the consumer who then became sick.
- C. Pathogenic bacteria was in a food product consumed and made the consumer sick after eating.
- D. Pathogenic bacteria was treated by a toxin that made the consumer sick.

2014

(CEV Meat Science & Food Safety slide #184)

Food Safety

Page 3 of 4

1. What are the recommended preventative measures to avoid *Perfringens* food infection?

- 15
- A. Canning at 176°F
 - B. Cooking ground meat to an internal temperature of 140°F
 - C. Cooking pork to at least 137°F
 - D. Prompt refrigeration and proper sanitation
- 2014

(CEV Meat Science & Food Safety slide #188)

23. Which common foodborne illness is associated with canned meats and seafood as well as smoked and processed meat. Possible fatalities are associated with nausea, vomiting, fatigue, dizziness and headache.

- 16
- a. Trichinosis
 - b. Botulism
 - c. E. coli
 - d. Staphylococcal aureus
- 2021
- slide 187

45. Over 12,000 species of *Salmonella* cause illness when ingested.

- 17
- A. True
 - B. False
- 2018

(CEV Meat Science & Food Safety slide #189)

3. Which common foodborne bacteria has over 1,200 species, produces an enterotoxin common in canned meats and seafood, and causes illness 12 to 24 hours after consumption related to inflammation of the lining of the stomach and intestines?

- 18
- A. *Clostridium perfringens*
 - B. *Listeria monocytogenes*
 - C. *Salmonella* spp.
 - D. *Staphylococcal aureus*
- 2016

(CEV Meat Science & Food Safety slide #187)

50. Which foodborne pathogen is known to cause miscarriage in pregnant women?

- 19
- a. *E. coli* O157:H7
 - b. *Listeria monocytogenes*
 - c. *Salmonella*
 - d. *Staphylococcus aureus*
- 2019

12. Which of the following is the causative agent that involves raw and/or undercooked meat and exhibits symptoms of abdominal cramps, diarrhea, nausea, and vomiting?

- 20
- A. *Escherichia coli*
 - B. Lymphoma
 - C. Phenylketonuria
 - D. Triglyceride
- 2017

(CEV Meat Science & Food Safety slide #192)

49. *Trichinella spiralis* is a nematode worm.

- 21
- A. True
 - B. False
- 2018

(CEV Meat Science & Food Safety slide #191)

15. Which of the following is the causative agent that involves raw and/or undercooked meat and exhibits symptoms of abdominal cramps, diarrhea, nausea, and vomiting?

22

- A. *Escherichia coli*
- B. *Lymphoma*
- C. *Phenylketonuria*
- D. *Triglyceride*

2016

(CEV Meat Science & Food Safety slide #192)

29. *Trichinella spiralis* is a nematode worm.

23

- A. True
- B. False

2016

(CEV Meat Science & Food Safety slide #191)

43. Eggs have been linked to the food infection Listeriosis.

24

- A. True
- B. False

2017

(CEV Meat Science & Food Safety slide #190)

41. Improperly cooked beef products have been commonly associated with Trichinosis.

25

- A. True
- B. False

2018

(CEV Meat Science & Food Safety slide #191)

22. What is the time of onset for *E. coli* as a common foodborne illness?

26

- a. 12-24 hours
- b. 20-24 hours
- c. 3-4 days
- d. 10 days

2021

Slide 193

49. *Trichinella spiralis* is a nematode worm.

27

- A. True
- B. False

2017

(CEV Meat Science & Food Safety slide #191)

8-24 hours - per fingers
12-24 hours Salmonella
12-48 hours Staphy

12-72 hrs Botulism
3-4 days E. coli
4 days - 3 weeks listeria

2-28 days Trichinella