



Lewis County

WASHINGTON STATE UNIVERSITY
EXTENSION

Food Safety and Preservation



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FOOD SAFETY AND MICROBIOLOGY STUDY QUESTIONS

1. What conditions are necessary for growth of botulism toxin?
2. Growth of micro-organisms can be controlled by:
3. Name three groups of micro-organisms that cause food spoilage.
4. What is a potentially hazardous food? Name 3 of them.
5. What is the temperature danger zone? How long can food stay in the danger zone?
6. Name three safe ways to thaw meat or poultry.

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7. Describe how you would recommend cooling a large pot of chili.

8. What temperature should your refrigerator be?

9. What is the purpose of blanching vegetables before freezing?

10. What is the number one way to prevent Foodborne Illness?

11. Name seven methods of preserving food and how they make food safe. Match the second column letter(s) with the appropriate method of food preservation.

- 12a. Match the letter(s) below with the appropriate method of food preservation above.
 - A.) Cool Temperatures
 - B.) High Heat
 - C.) Remove Air
 - D.) Remove Water
 - E.) Adds Sugar
 - F.) Increases Acidity
 - G.) Increased Salt