

SERVSAFE CHAPTER 1 NOTES

PROVIDING SAFE FOOD

1. Define **Foodborne Illness**.
2. What is a foodborne-illness outbreak?
3. What are the 7 Challenges associated with food safety?
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4. The costs to establishments resulting from a foodborne-illness outbreak include:
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5. Unsafe food is usually the result of contamination (food safety hazards)-the presence of harmful substances in food. List examples for the 3 types of hazards.

Biological Hazards-

Chemical Hazards-

Physical Hazards-

6. The 5 most common risk factors that cause foodborne illnesses include:
- Purchasing food from _____
 - Failing to cook food _____
 - Holding food at _____
 - Using _____
 - Practicing _____
7. **Time-Temperature Abuse** is when food has been allowed to remain too long at temperatures favorable to growth of foodborne microorganisms. That means it is not held or stored at _____ temperature, it is not cooked or reheated to temperatures that _____, or it is not _____.
8. What is **cross-contamination**?
9. Give 4 examples of poor personal hygiene.
10. Preventive measures to keep food safe include:
- Controlling _____
 - Preventing _____
 - Practicing _____
 - Purchasing food from _____
11. What is a TCS food?

12. What are some examples of TCS food?

13. Name 5 populations (groups of people) that are considered high risk for a foodborne illness?

14. What are the following governmental agencies responsibilities for prevention of foodborne illnesses?

A. Food & Drug Administration (FDA)-

B. U.S. Department of Agriculture (USDA)-

C. Centers for Disease Control (CDC) and U.S. Public Health Services (PHS)-

D. State and Local Regulatory Authorities