

# SERVSAFE CHAPTER 2

## FORMS OF CONTAMINATION NOTES

Contamination-

Jaundice-

Basic Characteristics of Bacteria

- Can be found almost anywhere; live in our bodies
- Can't be \_\_\_\_\_, \_\_\_\_\_ or \_\_\_\_\_.
- To prevent bacteria: control \_\_\_\_\_ & \_\_\_\_\_
  
- F- \_\_\_\_\_ -
- A- \_\_\_\_\_ -
- T- \_\_\_\_\_ -
- T- \_\_\_\_\_ -
- O- \_\_\_\_\_ -
- M- \_\_\_\_\_ -

### SALMONELLA TYPHI:

Only lives in \_\_\_\_\_

Food linked with bacteria:

Prevention measures:

### SHIGELLA:

Found in the \_\_\_\_\_ with the illness

Can be transferred by \_\_\_\_\_

Food linked with bacteria:

Prevention measures:

## E COLI:

Found in the intestines of \_\_\_\_\_ and infected \_\_\_\_\_

Can be contaminated meat during \_\_\_\_\_

Food linked with bacteria:

Prevention measures:



### Basic characteristics of viruses

- Carried by \_\_\_\_\_ and \_\_\_\_\_
- Require a \_\_\_\_\_ to grow
- NOT destroyed by \_\_\_\_\_

## HEPATITIS A:

Often transferred when infected foodhandlers touch food with hands that have \_\_\_\_\_ on them

Food linked with the virus:

Prevention measures:

## NOROVIRUS:

Often transferred when infected foodhandlers touch food with hands that have \_\_\_\_\_ on them

People become sick within a few \_\_\_\_\_ of eating the virus

Food linked with the virus:

Prevention measures:

### Characteristics of Parasites

- Require a \_\_\_\_\_ to live and \_\_\_\_\_
- Commonly associated with: \_\_\_\_\_, \_\_\_\_\_, and \_\_\_\_\_

Fungi includes \_\_\_\_\_, \_\_\_\_\_ and \_\_\_\_\_

### Characteristics of Biological Toxins

- \_\_\_\_\_ is made by pathogens on some fish (tuna, bonita, mackerel and mahimahi) when it is \_\_\_\_\_ abused
- Some fish become contaminated when they eat \_\_\_\_\_ with a toxin
- People will experience an illness with \_\_\_\_\_ of eating the toxins

## Chemical Contamination

- Sources:
  
- Toxic metals:

## Physical Contamination

- Sources:
  
- Symptoms:
  
- Practice \_\_\_\_\_

## Deliberate Contamination of Food

- Who?:
  
- How?:  
Biological, chemical and physical contaminants  
\_\_\_\_\_ materials
  
- A- \_\_\_\_\_
  
- L- \_\_\_\_\_
  
- E- \_\_\_\_\_
  
- R- \_\_\_\_\_
  
- T- \_\_\_\_\_

## Responding to a Foodborne Illness Outbreak

- Ask the person reporting it for their \_\_\_\_\_, what \_\_\_\_\_ they ate, and their \_\_\_\_\_

- Notify \_\_\_\_\_
- Segregate the \_\_\_\_\_ - label with “Do not use/do not dispose” stickers
- Document the product information
- Identify \_\_\_\_\_ that handled the suspected source of outbreak
- Cooperate with \_\_\_\_\_ investigating the outbreak
- Review \_\_\_\_\_ related to food handling to prevent future outbreaks

Food Allergen-

Allergy symptoms:

Anaphylaxis-

Common Food Allergens

- |             |            |
|-------------|------------|
| • _____     | • _____    |
| • Eggs      | • Soy      |
| • _____     | • _____    |
| • Shellfish | • Treenuts |

Service Staff Preventing Allergic Reactions

- \_\_\_\_\_
- Identify ingredients
- \_\_\_\_\_
- Hand deliver food (separate from other food) to customers with food allergens

Kitchen Staff Preventing Allergic Reactions

- Cross contact-