

Name: _____

Foodborne Illness Exploration

Directions: Visit www.foodsafety.gov and answer the following questions to help gain perspective on the importance of studying Food Safety.

1. Click “Food Poisoning” on the top green header. Define food poisoning.
2. List all the causes of foodborne illness.
3. List the organisms that cause the most illnesses, hospitalizations, and deaths in the United States.
4. How many Americans will become sick from foodborne illness this year?
5. List the serious long term effects of foodborne illness.
6. Who is most at risk for foodborne illnesses? Why do you think these groups are more at risk than the average population?
7. Return to the list of organisms that are most likely to cause harm to people. Pick one to further investigate.

Name of Organism	
Sources	
Incubation Period	
Symptoms	
Duration of Illness	
What do I do?	

9. **Clean:** Return to homepage (www.foodsafety.gov) Click on “Keep Food Safe” on the green header. Then click on “check your steps.” On the left hand side begin by clicking on “Clean.” You will need to click “expand” to fully answer the questions.
 - 9.1. Why does cleaning matter?
 - 9.2. Explain how to properly wash your hands.
 - 9.3. Summarize when you should wash your hands.

- 9.4. List tips to prevent the spread of pathogens on surfaces.
- 9.5. Summarize the steps to washing produce.
- 9.6. Why do you not wash meat, poultry, and eggs?
10. **Separate:** Return to left hand side of page click “separate.”
 - 10.1. Why does separating matter?
 - 10.2. Summarize all the tips for separating food (view all 3 components.)
11. **Cook:** Return to left hand side of page click “cook.”
 - 11.1. Why does cooking food to the right temperature matter?
 - 11.2. What is the temperature range of the danger zone?
12. **Chill:** Return to left hand side of page click “chill.”
 - 12.1. Why does chilling food matter?
 - 12.2. Within how many hours should you refrigerate perishable foods?
 - 12.3. What temperature should a refrigerator be set? Freezer?
 - 12.4. Why is it important not to overstuff a refrigerator?
 - 12.5. Explain safe techniques for thawing food. Provide details on how to use the technique.
 - 12.6. Click on the “Safe Storage Times Chart.” Read through the list provided. Are you surprised by any of these guidelines? why or why not?
 - 12.7. Why are there recommendations for frozen foods?
13. Return to the homepage (www.foodsafety.gov) Click on “Recalls & Alerts” on the green header. Then click on “see recent.” Take a moment and read through the list of recalls. Choose one recall or alert to further investigate. Write a brief conclusion on how this impacts the American public and the impact it has on the company.

