

**FOOD & KITCHEN SAFETY... RETAKE TEST  
FOODS & NUTRITION I**

**NAME:** \_\_\_\_\_

Matching

- |   |                                 |
|---|---------------------------------|
| _____ 1. The main source of salmonella food poisoning                                     | A. Mold                         |
| _____ 2. The main source of campylobacter food poisoning                                  | B. OSHA                         |
| _____ 3. The main source of e.coli food poisoning   | C. CPR                          |
| _____ 4. The main source of staphylococcus aureus food poisoning                          | D. Worms/weevils                |
| _____ 5. The main source of botulism food poisoning                                       | E. Burns                        |
| _____ 6. Dark discoloration on opened cans of acidic foods                                | F. Eggs                         |
| _____ 7. Considered an allergen, rather than a food poisoning                             | G. Class A                      |
| _____ 8. Old-fashioned word for any type of food poisoning                                | H. Class B                      |
| _____ 9. State program helping employees injured on the job                               | J. Class C                      |
| _____ 10. Federal program regulating workplace safety                                     | K. Poor hygiene of food handler |
| _____ 11. Type of chemical causing a material to be eaten away                            | L. Corrosive                    |
| _____ 12. Type of chemical associated with the cause of cancer                            | M. Nausea                       |
| _____ 13. Type of chemical considered as poisonous  | N. Heimlich Maneuver            |
| _____ 14. Term that refers to the legal responsibility one person has for another         | O. Ptomaine                     |
| _____ 15. Class of fire that includes flammable liquids and grease                        | P. Minor Cuts                   |
| _____ 16. Class of fire that includes electrical equipment                                | R. Fever                        |
| _____ 17. Class of fire that includes paper, cloth, and wood                              | S. Chicken                      |
| _____ 18. Type of injury requiring antiseptic and a bandage                               | T. Carcinogenic                 |
| _____ 19. Type of injury that can be measured in 'degrees'                                | U. Canned foods                 |
| _____ 20. Clears the airway of a choking person   | W. De-tinning                   |
| _____ 21. Restores airway, breathing, and circulation                                     | X. Cross-contamination          |
| _____ 22. Gastro-intestinal symptom of food poisoning                                     | Y. Undercooked meat             |
| _____ 23. Uncommon, and serious symptom of food poisoning                                 | Z. Liability                    |
| _____ 24. When bacteria is transferred from one food to another via hands and surfaces    | AA. Worker's Compensation       |
| _____ 25. A non-allergen that is edible, but not appetizing; not a form of food poisoning | BB. Toxic                       |