

Sample Prediction Guide: Biological Contamination

Directions: This is a prediction sheet. Read each of the following statements, and checkmark the statements you believe to be TRUE. Just leave it blank if you think it is an incorrect statement. Use a pencil in case you are wrong 😊

_____1. More than anything else, the microorganisms we carry and spread are the #1 threat to food safety.

_____2. There are 2 types of pathogens: bacteria and fungi

_____3. FATTOM tells us the specific 6 conditions that pathogens need to grow.

_____4. If you get sick at a restaurant, chances are that it came from a bacteria--because bacteria is the leading cause of foodborne illnesses.

_____5. A virus can survive even in a freezer.

_____6. E. Coli and salmonella are well-known forms of viruses that can affect toxins in our food.

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_____7. Mold is most likely to grow on high alkaline foods.

_____8. Yeast has a distinct smell on food, but it won't harm you if you ingest (eat) it.

_____9. It is possible to eat toxic food and not be able to taste or smell the toxins.

_____10. The 5-second rule really is true. If you drop some food on the floor, it would take more than just 5 seconds to pick up a pathogen.

_____11. Bacteria can actual double in number every 20 seconds, which means we really need to be careful with cross-contamination and sanitation.