

VMD 413. Veterinary Food Safety — Spring, 2006

First Quiz (20 total points)

1. Which segment of the U.S. “food chain” has the greatest opportunity to enhance food **safety**? (2 pts)
processing
2. Name a segment of the population that is **especially sensitive** to foodborne disease. (2 pts)
infants, elderly, pregnant women, immune impaired
3. Name a bacterial pathogen that is most often associated with **seafood**. (2 pts)
***Vibrio parahaemolyticus*, *V. vulnificus* (*V. cholerae*)**
4. Which foodborne bacterial pathogen most often originates in **swine**? (2 pts)
Yersinia enterocolitica
5. What are the **predominant symptoms** of norovirus infection? (2 pts)
vomiting and diarrhea
6. Which foodborne agent may infect an infant in-utero and cause **hydrocephalus**? (2 pts)
Toxoplasma gondii
7. What is the currently **predominant** food vehicle of *Trichinella spiralis* in the U.S.? (2 pts)
bear meat
8. Which bacterial species produces a toxin that **withstands boiling** in foods? (2 pts)
Staphylococcus aureus
9. From **what age** are cattle tested for BSE at slaughter in Japan? (2 pts)
any age (from birth)
10. After the UK, what country has had the **most cases of vCJD**? (2 pts)
France