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**VMD 413. Veterinary Food Safety — Spring, 2007**  
**Third Practice Quiz (20 total points, 2 per question)**

1. Name a heat treatment for food that typically takes place below the boiling point of water.
2. Which product of yeast fermentation is of greatest significance in baking bread?
3. Name an item of information that should or must appear on a food label.
4. What is one thing that can be accomplished at a legitimate Critical Control Point?
5. In HACCP, what must be done if a Critical Limit is violated?
6. Which federal agency has regulatory oversight of animal feeds?
7. Which agency does almost all meat inspection in California?
8. Which organization carries the most responsibility for international standards for food safety?
9. Name a chemical hazard that may be associated with cow's milk.
10. In Risk Analysis, what term is applied to dealing with identified risks?