

**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.  
**blanching, pasteurization**
2. Which product of yeast fermentation is of greatest significance in baking bread?  
**CO<sub>2</sub>**
3. Name an item of information that should or must appear on a food label.  
**product identity & quantity, preparation & cooking instructions, ingredients, nutrition facts**
4. What is one thing that can be accomplished at a legitimate Critical Control Point?  
**Hazard is prevented, eliminated, or reduced to an acceptable level.**
5. In HACCP, what must be done if a Critical Limit is violated?  
**Take (pre-planned) corrective action.**
6. Which federal agency has regulatory oversight of animal feeds?  
**FDA**
7. Which agency does almost all meat inspection in California?  
**USDA (FSIS)**
8. Which organization carries the most responsibility for international standards for food safety?  
**Codex Alimentarius (FAO of UN)**
9. Name a chemical hazard that may be associated with cow's milk.  
**casein (allergy), lactose (intolerance), antibiotics, aflatoxin**
10. In Risk Analysis, what term is applied to dealing with identified risks?  
**Risk Management**