

Self-Mastery Questions- Module 2

Part 1

- T/F Only 1 in 20 people experience foodborne illness symptoms each year.
- T/F Training requirements are the same for each inspection category of food product.
- T/F When selling processed foods, you must be inspected and registered with Local, State and/or Federal agencies.

Part 2

- T/F The FDA requires foods be evaluated for things such as the storage temperature of your product, how your food product is packaged, and other safety considerations.
- T/F You shouldn't share too much information with your processing authority until you are asked because they might use the information to start their own business.
- T/F The higher the pH, the higher the acidity of the food.
- T/F Bottled foods require less regulation than most other foods.

Key:

Part 1

Only 1 in 20 people experience foodborne illness symptoms each year.

False. 1 in 6 people experience foodborne illness symptoms each year. This is 48M cases annually, resulting in 128K hospitalizations and 3K deaths.

Training requirements are the same for each inspection category and food product.

False, Some types of food products require specialized training.

When selling processed foods, you must be inspected and registered with Local, State and/or Federal agencies.

True. You need to make sure you are registering with all necessary entities for your business.

Part 2

The FDA requires foods be evaluated for things such as the storage temperature of your product, how your food product is packaged, and other safety considerations.

True, there are many potential issues the FDA will evaluate before you are able to move forward on production of your product.

You shouldn't share too much information with your processing authority until you are asked, because they might use the information to start their own business.

False. Sharing information, including a full and detailed description of your product, process, and business, will speed up and help the process run smoothly.

The higher the pH, the higher the acidity of the food.

False. Although it seems like higher acidity might mean higher pH, it is just the opposite.

Bottled foods require less regulation than most other foods.

False. There is a higher chance of clostridium botulinum, because that bacteria grows only when no oxygen is present (such as in bottled foods) which means they need to be processed very carefully.