

"America's Food Supply Is Safe"

Name: _____ Date: _____ Hour: _____

1. What is the cause for most food-borne illnesses? _____

2. Dr. Joyce Nettleton says that our diet-related conditions are related to _____, not to specific _____, present in minuscule amounts.
3. How are Americans described according to Dr. James Marsden? _____

The U.S. Beef Supply is Safe

4. Are there any hidden ingredients in fresh cuts of beef? _____
5. Are fresh cuts of beef treated with additives or preservatives? _____
6. Why do a majority of overseas customers purchase their beef from the U.S.?

Chemicals and Pesticides Are Not Harmful

7. What does the law say about natural products? _____

8. Fresh beef is very low in _____.
9. _____ organisms are found less often on beef than other meats.
10. What percentage of chicken broiler samples contained Salmonella? _____
11. What percentage of pork samples contained Salmonella? _____
12. What percentage of beef samples contained Salmonella? _____
13. Where can consumers be most effective in controlling bacteria growth? _____
14. The U.S. Department of Agriculture estimates that a quarter of the estimated _____ cases of food-borne illness each year could have been prevented by safe food practices.
15. According to the Agriculture Council of America, how much of what food would have to be consumed to ingest enough pesticides to cause problems? _____
16. According to Dr. Michael Pariza, is there any evidence that pesticides in our foods constitute a significant health hazard? _____
17. What two spices mentioned in the article contain a variety of naturally occurring carcinogens that pesticide residues or food additives? _____
18. Using your phone, define the word carcinogen. _____

19. Who has to approve animal drugs and pesticides used on crops to feed livestock?

20. Does Mad Cow Disease pose a threat to U.S. consumers? _____
21. What does it cause in cattle? _____

Government and Market Inspections

22. How many analyses of meat and poultry are samples are performed each year? _____
23. What is the most closely scrutinized food product by the government? _____
24. USDA devotes _____ the resources to inspecting the nation's meat and poultry as the Food and Drug Administration devotes to the rest of the food supply.
25. How much does the federal government spend each day on inspectors? _____
26. What does BQA stand for? _____
27. When did this program begin? _____
28. What does the program encourage? _____
- _____
29. How much money has the BQA program saved the beef industry? _____
30. In 1996 USDA adopted the Hazard Analysis and Critical Control Points regulation. What does this program require? _____
- _____
31. This new regulation requires all processing plants to conduct regular _____ testing of raw meat to verify that process control for _____ contamination—the source of pathogens—is working.