

Name: _____

Food Safety Snafus

Read the article “Food Fright” (page 18) and then, with your teacher’s help, research common food-related illnesses. Then match the bacteria and foods in Part 1, and answer the questions in Part 2.

Part 1

Do you know which bacteria tend to live in which foods? Column A lists some common germs, and column B lists various food products. In the blank space next to each item in Column A, match the type of bacteria with the food(s) from Column B it’s usually found in.

	Column A	Column B
_____	1. <i>E. coli</i> 0157:H7	a. hot dogs
_____	2. <i>Salmonella</i>	b. undercooked poultry
_____	3. <i>Campylobacter</i>	c. beef and produce
_____	4. <i>Listeria</i>	d. canned goods
_____	5. <i>C. botulinum</i>	e. raw eggs

Part 2

1. Describe one important problem with the U.S. food-safety system.

2. How would you solve this problem?
