**Foods 6.00 Word Wall- Vocabulary and Questions to help you prepare for your test.**

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| Non-microbial hazards can also cause \_\_\_\_\_\_\_ borne illness or food-related injury. The four primary classification for non-microbial hazards are:1.2.3.4. | Food allergy labeling law was revised in January of 200\_. FDA requires food manufacturers to:List common \_\_\_\_\_\_\_\_\_\_\_\_\_ on labels in simple terms that adults and older children can understand.Big eight allergens listed in:1.2. after the list3. next to the list | Big eight allergens include (90% of all food allergies include these):1.2.3.4.5.6.7.8. |
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| Hazard Classification | Source | Examples  | Control Measures |
| Biological |  | Poisonous seafoodPoisonous plants and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Cooking does not destroy the \_\_\_\_\_\_\_\_\_ associated with poisonous seafood. Purchase fish from \_\_\_\_\_\_\_\_\_\_\_\_\_\_ suppliers. |
|  | Undesirable compounds that are toxins | Heavy MetalsCleaning \_\_\_\_\_\_\_\_\_\_\_\_Food \_\_\_\_\_\_\_\_itivesPesticides and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Prescription \_\_\_\_\_\_\_\_\_\_\_ | Use food-grade surfaces to prepare food. Don’t use equipment that contains \_\_\_\_\_\_ (such as pewter) or zinc coated.Follow the manufacturer’s directions. Store in \_\_\_\_\_\_\_\_containers that are labeled and separate from food and other \_\_\_\_\_\_\_\_\_\_cals.Follow regulatory guidelines for appropriate use.Applied by a licensed professional. Wrap or store all \_\_\_\_\_ before pesticides are applied.Don’t allow food handlers to carry \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ medicines on their body while handling \_\_\_\_\_\_\_\_\_\_. |
|  | Undesirable substances that can cause injury and \_\_\_\_\_\_ illness | HairMetal Bone |  |

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| Anaphylaxis | Other allergens of concern include:CornLatexFruit | Any domestic or imported packaged food regulated by FDA is required to be labeled. It lists the type of allergens, as well as, any ingredient that contains a \_\_\_\_\_\_\_\_\_\_\_\_\_\_ from the big eight. Fresh produce, meat, and highly refined oils are not required to be labeled. |
| Foods that might inadvertently come into contact with a food allergen during growing, harvesting, or \_\_\_\_\_\_\_\_\_ also do not need to be labeled. Foods that contain undeclared allergens must be RECALLED from the market. | FDA will seize foods suspected of containing an undeclared allergenic if:The FDA district office obtains inspection evidence showing that a food was manufactured to contain an allergenic ingredient as a primary or secondary ingredient, but the food’s label does not \_\_\_\_\_\_\_\_\_ such allergenic ingredient, andThe allergenic ingredient is one of the big \_\_\_\_\_\_. | Farm to table |
| USDA | FDA | EPADepartment of CommerceDepartment of TreasuryFTC |
| Food defense controls for the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ introduction of hazards into foods, whereas, food safety controls for the un\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ introduction of hazards in foods. | FDA launched ALERT initiative, designed to increase awareness o food defense issues and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. | ALERT identifies five key points and action steps that can be used in the industry to prevent the intentional \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ of food. |
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| Five Key Points | Action Step |
| Assure |  |
| Look |  |
| Employees |  |
| Reports |  |
| Threat |  |

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| HACCP | Seven steps of a HACCP Plan:1.2.3.4.5.6.7. | Check out the Quizlet… all of the questions are on their, too. Get a 100% on those questions and get a free +5 on your test! |