



LESSON 3

SEAFOOD-BORNE ILLNESSES & RISKS FROM EATING SEAFOOD

POSTTEST

1. Of the known causes of foodborne illness, the majority are caused by _____.
 - a. contaminants
 - b. parasites
 - c. viruses
 - d. bacteria
2. It is easy to distinguish seafood contaminated with marine toxins by smell, appearance, and taste.
 - a. true
 - b. false
3. The risk of illness of eating raw seafood compared to cooked seafood is _____ times higher.
 - a. 4
 - b. 10
 - c. 50
 - d. 100
4. According to the Food and Drug Administration and the Environmental Protection Agency pregnant women should _____.
 - a. not eat shark, swordfish, king mackerel, or tilefish
 - b. avoid seafood during pregnancy
 - c. eat up to 12 ounces per week of a variety of seafood low in mercury
 - d. a and c
 - e. limit seafood to one meal per week
5. For adults the largest share of dietary intake of dioxins and dioxin-like PCBs is from eating _____.
 - a. vegetables
 - b. fish
 - c. eggs
 - d. meat
6. Farm-raised salmon are red because _____.
 - a. carotenoid pigments are added to the fish feed
 - b. color is added to the fish
 - c. the fish are injected with a dye
 - d. dye is added to the water which the fish absorb

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7. Overall acute seafood safety hazards are increasing.
 - a. true
 - b. false

8. A country of origin label for seafood will indicate _____.
 - a. whether the seafood is wild or farm raised
 - b. the country of origin
 - c. on the restaurant menu whether the seafood is domestic or imported
 - d. a and b

9. The risk of foodborne illnesses can be reduced by _____.
 - a. not eating out
 - b. avoiding contaminated foods
 - c. proper handling, adequate cooking, and sanitary conditions
 - d. eating organic foods