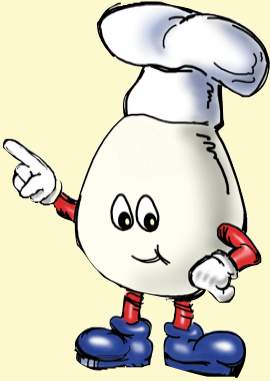


Can I Eat That Raw Cookie Dough?

Quiz



1. Which food is most likely to cause Salmonella illness?
 - A. Fresh baked cookies
 - B. Undercooked eggs (not pasteurized)
 - C. Bacon
2. Eggs are responsible for how many cases of Salmonella illness?
 - A. 3 out of 4
 - B. 1 out of 2
 - C. 1 out of 10
3. Where does Salmonella in eggs come from?
 - A. Contamination at the grocery store or food distributor
 - B. Contamination from hens on the farm
 - C. Contamination by customers in food service
4. If eggs are not pasteurized, which of the following cooking methods is most dangerous?
 - A. Hard-boiled egg
 - B. Well-baked quiche
 - C. Soft-cooked egg
5. How does pasteurization destroy bacteria and viruses?
 - A. With irradiation
 - B. With food-safe chemicals
 - C. With heat
6. Shell eggs are pasteurized:
 - A. In a warm water bath
 - B. In a steam chamber
 - C. In an oven
7. Which of the following statements is TRUE?
 - A. All shell eggs are pasteurized by law.
 - B. Only shell eggs marked with a circle "P" are pasteurized.
 - C. Only eggs sold to hospitals are pasteurized.