

Infographic Analysis

Use the information in the infographic “Chew on This” at <http://www.mba-healthcare-management.com/food-safety/> to answer the below questions in complete sentences.

1. What would you say would be the topic of this infographic based the title?

2. Identify three facts from this infographic and explain why they are important to know.

3. What three groups of people are more at risk for getting sick from this problem?

4. Identify the 11 signs/symptoms associated with these illnesses.

5. The infographic states that 8 out of 10 outbreaks come from food prepared in commercial settings. Give two examples of commercial settings.

6. Use the graph to complete the following:
 - a. What source contributes to the highest percentage of food borne illnesses?

 - b. What contributes to the second highest percentage of food borne illnesses?

 - c. What contributes to the lowest percentage of food borne illnesses?

7.
 - a. How many food borne illnesses are caused by bacteria? Identify them.

 - b. How many food borne illnesses are caused by a virus? Identify them.

 - d. How many food borne illnesses are caused by a parasite? Identify them.

 - e. How many food borne illnesses are caused by chemicals? Identify them.

8. Give examples of food sources for the following food borne illnesses:
 - a. Salmonella:
 - b. Listeria:
 - c. E. Coli:
 - d. Botulism:

9. Refer to the deadliest outbreak chart for the following TRUE or FALSE statements. If the answer is false, correct the statement to make it true.
 - a. True or False: The deadliest outbreak of E.Coli occurred in Germany in 2011.

 - b. True or False: E.Coli occurred in 1993 at a McDonald's restaurant.

 - c. True or False: A listeria outbreak occurred in the U.S. five times.

 - d. True or False: A salmonella crisis in milk infected 5,295 people.

 - e. True or False: There were more outbreaks of listeria from cantaloupe than from poultry.

 - f. True or False: A hepatitis outbreak occurred in 2003 from mushrooms.

10. Use the “Safety First” section of this infographic to properly classify by “letter” the precautions that would help reduce the risk of infection on the Safety First chart on the next page.
- a. Boil soups/stews and make sure juices from meat/poultry are clear.
 - b. Choose safely processed food such as pasteurized milk.
 - c. Cook all foods thoroughly, but especially meats.
 - d. Do not store food too long in the refrigerator.
 - e. Do not thaw foods at room temperature.
 - f. Do not use expired foods.
 - g. Keep hot foods hot (above 140 degrees) prior to serving.
 - h. Keep kitchen area free from insects and pests.
 - i. Refrigerate perishables and leftovers promptly.
 - j. Reheat previously cooked foods thoroughly.
 - k. Select fresh and wholesome foods.
 - l. Separate meat, poultry and seafood from other foods.
 - m. Store foods in containers to avoid cross contamination.
 - n. Wash your hands before, during & after handling foods.
 - o. Wash your hands after using the restroom.
 - p. Wash & sanitize kitchen equipment & surfaces after preparing foods.
 - q. Wash all produce before eating, especially raw.
 - r. Use separate cutting boards & knives when preparing raw foods.

Safety First

Keep Clean	
Separate Raw & Cooked	
Cook Thoroughly	
Keep Food at Safe Temperatures	
Use Safe Water & Raw Materials	

11. Who do you think is the target audience for this info-graphic? Explain.

12. In your opinion is this info-graphic intended to make you think about an issue, take a stand or change your behavior? Choose one and explain.