

2025 Food Safety Discussion Questions

This list of questions will be used during the group discussion during the food safety class, divided by program. We may not get to all of them, but this list will help you prepare to participate during your program's Q&A.

Program	Discussion questions
Fresno/Madera/Merced	Why is there an increase in foodborne illnesses? (5 reasons)
Far North	Viruses: <ul style="list-style-type: none"> • What are the most common viruses? • How do they multiply? • How do they spread? • Do you kill or inactivate them? • How can you prevent their spread?
Tulare	Parasites: How do you pronounce the ones listed below, what are they, and how do you prevent them from getting you sick? <ul style="list-style-type: none"> • Trichinella • Toxoplasma gondii • Giardia lamblia • Cryptosporidium
Sonoma	Bacteria: How do you pronounce the ones listed below, how do they get in us, and how do you prevent them from getting you sick? <ul style="list-style-type: none"> • Salmonella • Escherichia coli • Staphylococcus aureus • Listeria monocytogenes What's the difference between bacterial intoxication vs infection?
Amador/Calaveras	Botulism terminology: what's the bacteria, toxin and disease?
Sacramento	Clostridium Botulinum: Why is this one a major concern? <ul style="list-style-type: none"> • What's its growth environment? • What are the prohibitive factors? • What if we eat the bacteria?
Online – So Cal	What are the 6 factors that influence bacterial growth and the associated acronym? How do you control each of these 6 factors?
Online – Nor Cal	Mold on Food <ul style="list-style-type: none"> • When to toss? • When to keep? • What about jams & jellies? I have a strong immune system. Why worry?
San Bernardino/Riverside	Preventing Food Prep Contamination <ul style="list-style-type: none"> • Best Protection? • Difference? <ul style="list-style-type: none"> – Clean – Sanitize – Disinfect – Where?
Solano/Yolo	Long-Term Storage Preservation Methods What's the Goal? How do the following methods help?

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	<ul style="list-style-type: none">• Freeze• Dehydrate• Can in jars• Pickle/ferment• Sweeten
San Mateo/San Francisco	High Acid vs Low Acid Foods <ul style="list-style-type: none">• Why is acidity important in food preservation?• What does pH measure?• Accepted pH line between high and low acid foods?