

Postharvest Sample Questions

Sample Questions - Food Safety & Quarantine Treatments

You are a quality control manager for a large packinghouse. How would you justify to management spending valuable resources to evaluate and upgrade sanitation practices at the packinghouse?

(T/F) Preventing contamination is not as important as implementing procedures to remove the contamination on a given fresh fruit or vegetable.

As a quality control manager of a large packinghouse, describe the types of contamination that you must be vigilant against.

What are three key human pathogens that have been linked to contamination of fresh produce?

When evaluating a food safety program, discuss many of the possible way that fresh fruits and vegetables might become contaminated with pathogens.

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Where do most human pathogens come from that can contaminate fresh fruit?

(T/F) The FDA guide, “The Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables” describes regulations that are required by federal law.

What is forcing many producers, packers, shippers, and fresh produce handlers to develop, implement, and maintain documented food safety programs?

Explain how washing fruits and vegetables with sanitizer solutions such as chlorine help reduce decay if the sanitizer is not able to kill pathogen cells or spores that are already lodged in wounds and other openings in the plant tissues.

Say you are the manager of a large citrus packinghouse and one of your shipments is accused of being the source of a case of food poisoning. What do you do when the investigators come to your packinghouse?

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Design a basic food safety program for any fresh fruit or vegetable of your choice. Include in your discussion assumptions about your commodity, what critical points you will monitor, and what general policies you will implement to assure a safe product is delivered to your customers?

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What is the purpose of quarantine treatments?

Describe the different quarantine methods currently approved for fresh produce.

Choose a real or hypothetical commodity that you want to export to another country. How would you decide on what quarantine treatment to employ? Include in your discussion assumptions about the commodity and the regulations regarding export to that country.