

AMBIENT Content Questions

Food Safety Lab – Part 2 (Inhibitor of Bacterial Growth – Low Temperature)

1. What is the effect of very low temperature (refrigeration) on most microbial activity?
 - a. Slows it
 - b. Stops it
 - c. Does not effect it
 - d. Speeds it up

2. What is the effect of humidity on microbial growth?
 - a. Slows it
 - b. Stops it
 - c. Does not effect it
 - d. Speeds it up

3. Why does lettuce turn brown when it's not refrigerated?
 - a. Microbes are eating it
 - b. Not enough moisture
 - c. Rotting with cold temperature
 - d. Fungus sets in