1. Of the known causes of foodborne illness, the majority are caused by __________.
   a. contaminants
   b. parasites
   c. viruses
   d. bacteria

2. It is easy to distinguish seafood contaminated with marine toxins by smell, appearance, and taste.
   a. true
   b. false

3. The risk of illness of eating raw seafood compared to cooked seafood is ______ times higher.
   a. 4
   b. 10
   c. 50
   d. 100

4. According to the Food and Drug Administration and the Environmental Protection Agency pregnant women should ________.
   a. not eat shark, swordfish, king mackerel, or tilefish
   b. avoid seafood during pregnancy
   c. eat up to 12 ounces per week of a variety of seafood low in mercury
   d. a and c
   e. limit seafood to one meal per week

5. For adults the largest share of dietary intake of dioxins and dioxin-like PCBs is from eating ______.
   a. vegetables
   b. fish
   c. eggs
   d. meat

6. Farm-raised salmon are red because ________________.
   a. carotenoid pigments are added to the fish feed
   b. color is added to the fish
   c. the fish are injected with a dye
   d. dye is added to the water which the fish absorb
7. Overall acute seafood safety hazards are increasing.
   a. true
   b. false

8. A country of origin label for seafood will indicate _______________.
   a. whether the seafood is wild or farm raised
   b. the country of origin
   c. on the restaurant menu whether the seafood is domestic or imported
   d. a and b

9. The risk of foodborne illnesses can be reduced by _________________.
   a. not eating out
   b. avoiding contaminated foods
   c. proper handling, adequate cooking, and sanitary conditions
   d. eating organic foods