1. What does the FSIS Stand for?  
   **Food Safety and Inspection Service**

2. What enabled fresh pork to be shipped over long distances without spoilage?  
   A. Refrigerated Rail Car  B. Semi  
   C. Automobile  D. Airplane

3. What part of the pig is often pickled?  
   A. Feet  B. Bacon  
   C. Ham  D. Pork Chops

4. What is the proper location to inject hogs when administering medication to avoid the potential for drug residues in valued meat cuts?  
   A. Back  B. Ham  
   C. Neck  D. Ear

5. The National Pork Producers Council offers the PQA Plus® program to raise quality and safety standards for pork. What does PQA stand for?  
   **Pork Quality Assurance®**

6. Explain the term “Withdrawal Period” as it applies to Pork Quality Assurance.  
   **The time that must pass between an antibiotic treatment (in feed, water, or injected), or vaccination and slaughter so that the antibiotic has cleared the pig’s system.**

7. Why is there a withdrawal time listed on animal health products?  
   **To make sure the drug administered to the animal is safely clear from its system prior to slaughter.**

8. Pork chops come from what area of the pig carcass?  
   A. Belly  B. Loin  
   C. Brisket  D. Ham

9. If you are not sure about how to medicate your animal, the best thing to do is?  
   A. Call your friend who raises sheep, she is smart  
   B. Call your veterinarian before using any medications  
   C. Read the instructions and hope it works for what you need.  
   D. None of these above

10. Thawing frozen meat is properly done by:  
    A. Leaving at Room Temperature  
    B. Leaving in the Fridge  
    C. Microwaving  
    D. both B&C  
    E. All of the above

11. Intramuscular injections should be given in the ________.  
    **Neck muscle. Intramuscular (in the muscle) injections should be given in the neck muscle.**