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Name\_

## Table 1

(A)	(B)	(C)	(D)	(E)	(F)	(G)	(H)
Food Item	Ate—Sick	Ate— Healthy	Attack Rate	Did Not Eat—Sick	Did Not Eat—Healthy	Attack Rate	Relative Risk

## Post-Lab Questions (Use a separate sheet of paper to answer the following questions.)

- 1. Based on the calculation of Relative Risk (Column H), which food(s) were contaminated? Explain the reason for your answer.
- 2. If only the "raw" numbers found in Columns B, C, E, and F were added together—Total Number Sick versus Total Number Healthy—to determine which food item(s) was/were contaminated, would the answer to Question #1 have been as certain? Explain your answer using data from Table 1.
- 3. *a.* Was this "experiment" controlled? Explain your answer.
  - b. Which group was the experimental group?
  - *c*.Was there a control group? If yes, which group was the control group?
  - *d*. How was the control group selected?
- 4. Based solely on elapsed time from ingestion to illness (because you don't know the symptoms of each of the "victims"), which bacteria type(s) may have been responsible for you and/or your classmates getting "sick"? Support your answer using information from the *Background* section.
- 5. As the public health official assigned to this food poisoning outbreak, where do you suspect the bacteria came from that contaminated the food and caused people to get sick? Support your answer using information from the *Background* section.

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