**Salmonellosis, food toxic infection**

TESTS (Choose one answer)

The basis of the classification of Salmonella is  
    1. pathogenicity  
    2. source of infection  
    3. antigenic structure on O-antigens  
    4. antigenic structure on H-antigens  
    5. antigenic structure on K-antigens  
  
In the gastrointestinal form of salmonellosis, all the listed symptoms are observed, except  
    1. high fever intoxication  
    2. icterus, hemorrhagic syndrome  
    3. cramping abdominal pain  
    4. nausea, vomiting, diarrhea  
    5. dehydration

To reduce diarrhea syndrome with salmonellosis, all of the above applies, except  
    1. gluconate calcium  
    2. papaverine  
    3. indometacin  
    4. imodium  
    5. binding agents

In the pathogenesis of food toxicoinfections, all of the above, except  
    1. local action of toxins in the gastrointestinal tract  
    2. general toxic syndrome  
    3. violations of the synthesis of biologically active substances  
    4. development of autoimmune reactions  
    5. development of gastroenteritis

Salmonella has the following properties:  
1. have a coffee bean  
2. in the environment do not form spores  
3. contain endotoxin  
4. environmentally sustainable  
5. gram-positive  
  
For salmonellosis, the source of the pathogen is:  
1. infected bird  
2. ducks, geese, pigeons  
3. rats  
4. infected person  
5. infected animals, birds, people  
  
In the pathogenesis of salmonellosis plays a leading role:  
1. intensive reproduction of the pathogen in the intestine  
2. general and local action of endotoxin  
3. development of dehydration  
4. damage to the cardiovascular system  
5. bacteremia

The main sources of Salmonella infection  
1. сattle  
2. pigs, sheep, ducks, chickens  
3. patient or carrier  
4. dogs, cats, mouse-like rodents, wild birds  
5. all of the above  
  
The criteria for the severity of illness with salmonellosis are all of the above, except  
1. fever  
2. expressions of intoxication  
3. frequency of diarrhea  
4. duration of the incubation period  
5. toxic myocardial damage  
  
The epidemiology of food-borne diseases is characterized by all of the above, except

1. pathogens are ingested from the external environment.

2. the way of infection alimentary  
3. often occur in the form of flashes.  
4. possible parenteral infection  
  
Differentiate poisoning from poisonous fungi from food toxic infection allows  
1. nausea, vomiting, frequent loose stools  
2. water electrolyte disturbances  
3. abdominal pain

4. early increase and tenderness of the liver, jaundice  
5. headache, dizziness, weakness, hypotension  
  
Salmonella is  
1. gram positive  
2. not sustainable in the environment  
3. not sensitive to chloramphenicol, tetracycline, ampicillin  
4. produce exotoxin  
5. grow in peptone broth  
  
Salmonella has the following properties:  
1. thermostable  
2. produce exotoxin  
3. gram positive  
4. are mobile  
5. antibiotic resistant  
  
For salmonellosis (non-typhoid):  
1. the source of the pathogen are food products.  
2. the main mechanism of transmission of the pathogen-airborne  
3. the greatest danger is the infection of finished foods.  
4. the greatest danger is the lifetime infection of meat.  
5. sufficient heat treatment of food before use excludes contamination