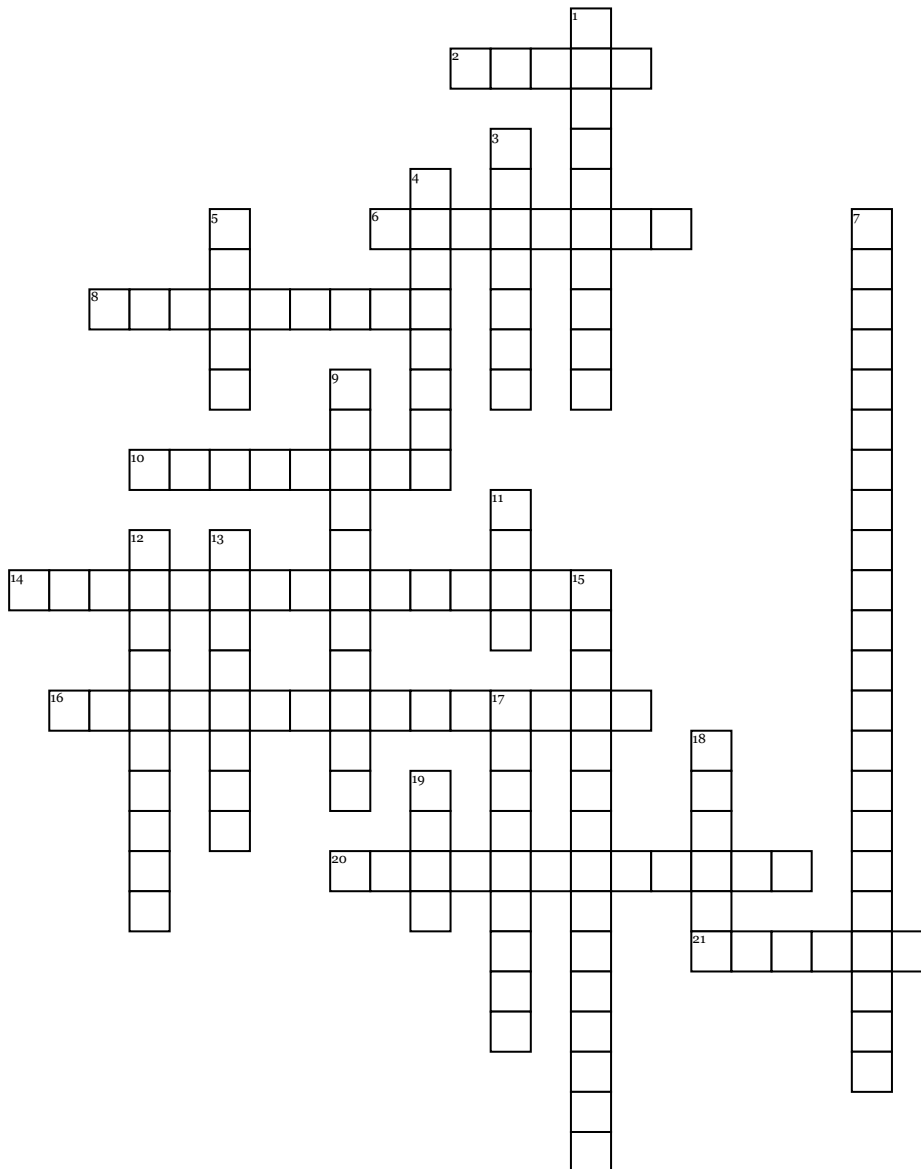


# Ch.2 Forms of Contamination



## Across

- 2.** abnormally high body temperature  
**6.** releasing matter from the stomach through the mouth.  
**8.** COMMONLY LINKED TO READY-TO-EAT FOOD  
**10.** what causes yellowing of the skin and eyes  
**14.** pain in the lower stomach  
**16.** Nausea, wheezing, hives and itchy throats are all \_\_\_\_\_  
**20.** a protein in a food or ingredient that are sensitive to people  
**21.** a stomach distress and the need to vomit

## Down

- 1.** mainly found in feces of people infected with it. linked to ready-to-eat foods, and shellfish from contaminated water  
**3.** bacteria grows best in something that has little to none \_\_\_\_\_  
**4.** bacteria grows well in conditions that contain high levels of \_\_\_\_\_  
**5.** found in intestines of cattle, linked to raw ground beef.  
**7.** eating only a small amount of this bacteria can make a person sick. many farm animals carry this  
**9.** found in feces of human. linked to food that has been contaminated by water, or dirty hands

- 11.** the more \_\_\_\_\_ bacteria spend in the temperature danger zone, the more opportunity they have to grow.  
**12.** Important way to identify allergens.  
**13.** feces are discharged from the bowels frequently and in a liquid form  
**15.** lives in ONLY humans, and is linked to ready-to-eat foods  
**17.** bacteria grows rapidly in \_\_\_\_\_ of 41F and 135F  
**18.** some bacteria need \_\_\_\_\_ to grow, or do they?  
**19.** source that bacteria uses to survive