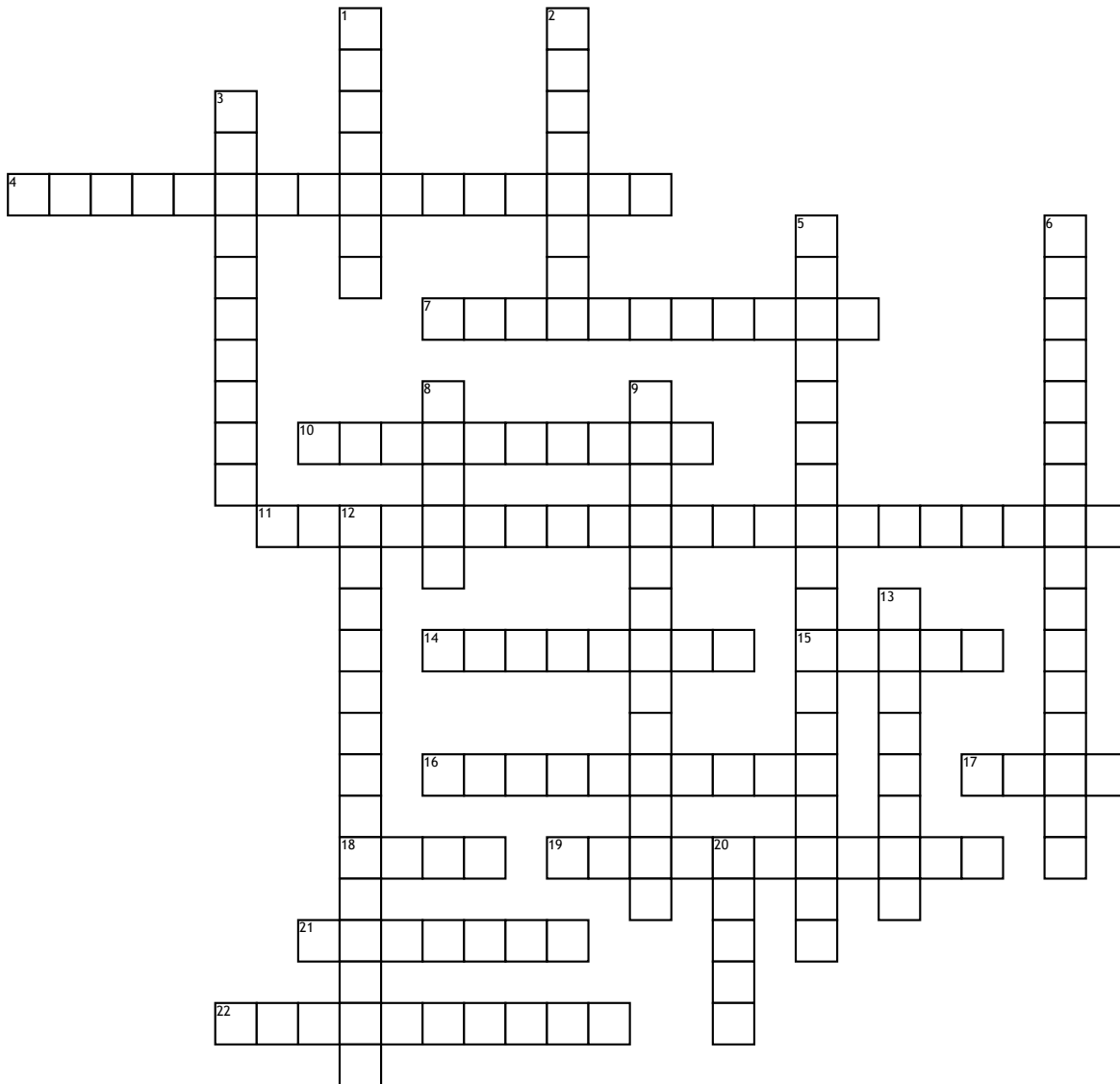


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Food Borne Illnesses



## Across

4. Sickness caused by eating contaminated food, sometimes called food poisoning.

7. exposing food to controlled levels of ionizing waves to kill harmful substances

10. disease-causing

11. The range of temperatures at which most bacteria multiply rapidly-- between 40 degrees and 140 degrees Fahrenheit.

14. \_\_\_\_\_ or other microorganisms that have contaminated food cause most food borne illness.

15. some are used in production of cheese, but others can cause food spoilage or poisonous substances that cause illness

16. Type of bacteria found in raw eggs

17. \_\_\_\_\_ to food cross contamination happens when harmful microorganisms from one to such as unwashed produce, contaminate other foods.

18. An easy way to determine if hands are rubbed and lathered for 20 seconds is to sing one verse of \_\_\_\_\_

19. A food poisoning that mostly affects pregnant women, elderly, impaired immune system. Can cause fetal and infant death

21. smaller than bacteria; don't replicate in food

22. Food poisoning often is seen as..

## Down

1. To prevent foodborne illness, foodservice personnel must follow procedures for good personal \_\_\_\_\_

2. living single celled microorganisms; with the right conditions they double every 20 minutes

3. Following practices that help prevent food-borne illness and keep food safe to eat.

5. The transfer of harmful bacteria from one food to another. Harmful bacteria can also be transferred to food from another source, such as hands.

6. Food that contains harmful bacteria.

8. The \_\_\_\_\_ primary ways of preventing foodborne illness are practice good personal hygiene, control time and temperature of foods, and prevent cross contamination

9. a very small life form, invisible to the naked eye

12. cuts, burns, or any kind of break in the skin could harbor harmful \_\_\_\_\_ that can contaminate food and cause a foodborne illness

13. A Foodborne \_\_\_\_\_, commonly referred to as food "poisoning" is a disease carried to people by food or water.

20. A food poisoning caused by contaminated meat that most likely happened during slaughter. Mostly found in ground beef.