

Name: _____

Date: _____

Food Hazards & Foodborne Illness

Across

3. Buffet items can easily support the formation of what?

4. Grows on melon skin.

6. An organism that causes disease

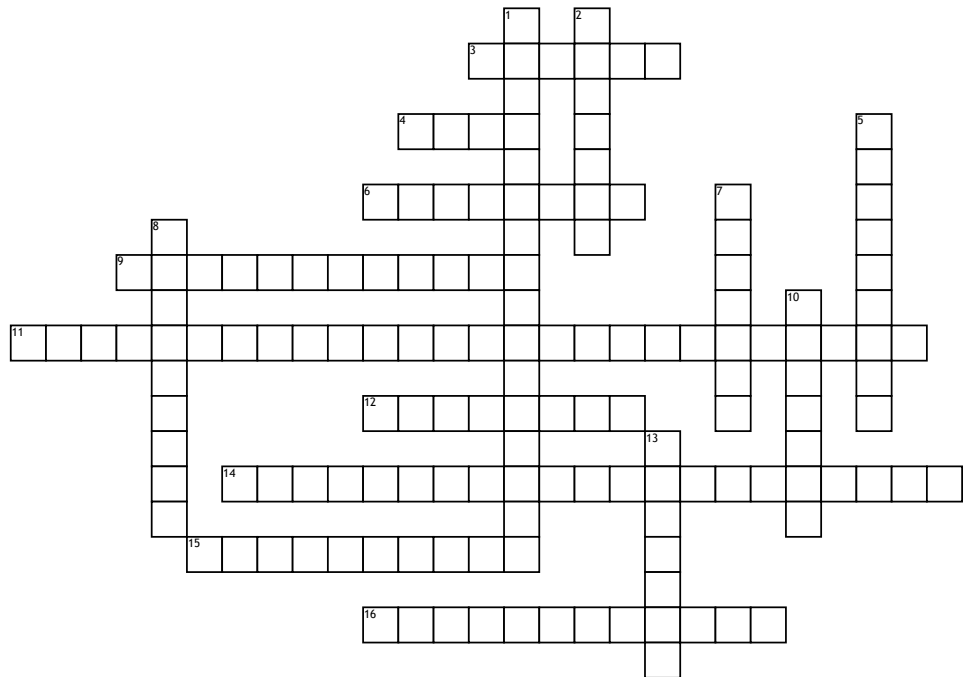
9. A substance in food that causes an allergic reaction with symptoms ranging from mild to life threatening.

11. The three types of hazards to food.

12. The process by which food becomes unwholesome.

14. An illness caused by toxins in food.

15. Can cause trichinosis in humans.



16. How bacteria contamination occurs.

Down

1. Any illness caused by eating contaminated food.

2. Do not need food to stay alive to multiply.

5. To dry out.

7. What is ordinary room temperature?

8. May cause up to 67% of foodborne illnesses.

10. Acidic foods such as what makes it difficult for bacteria to multiply.

13. Safe for humans to drink.