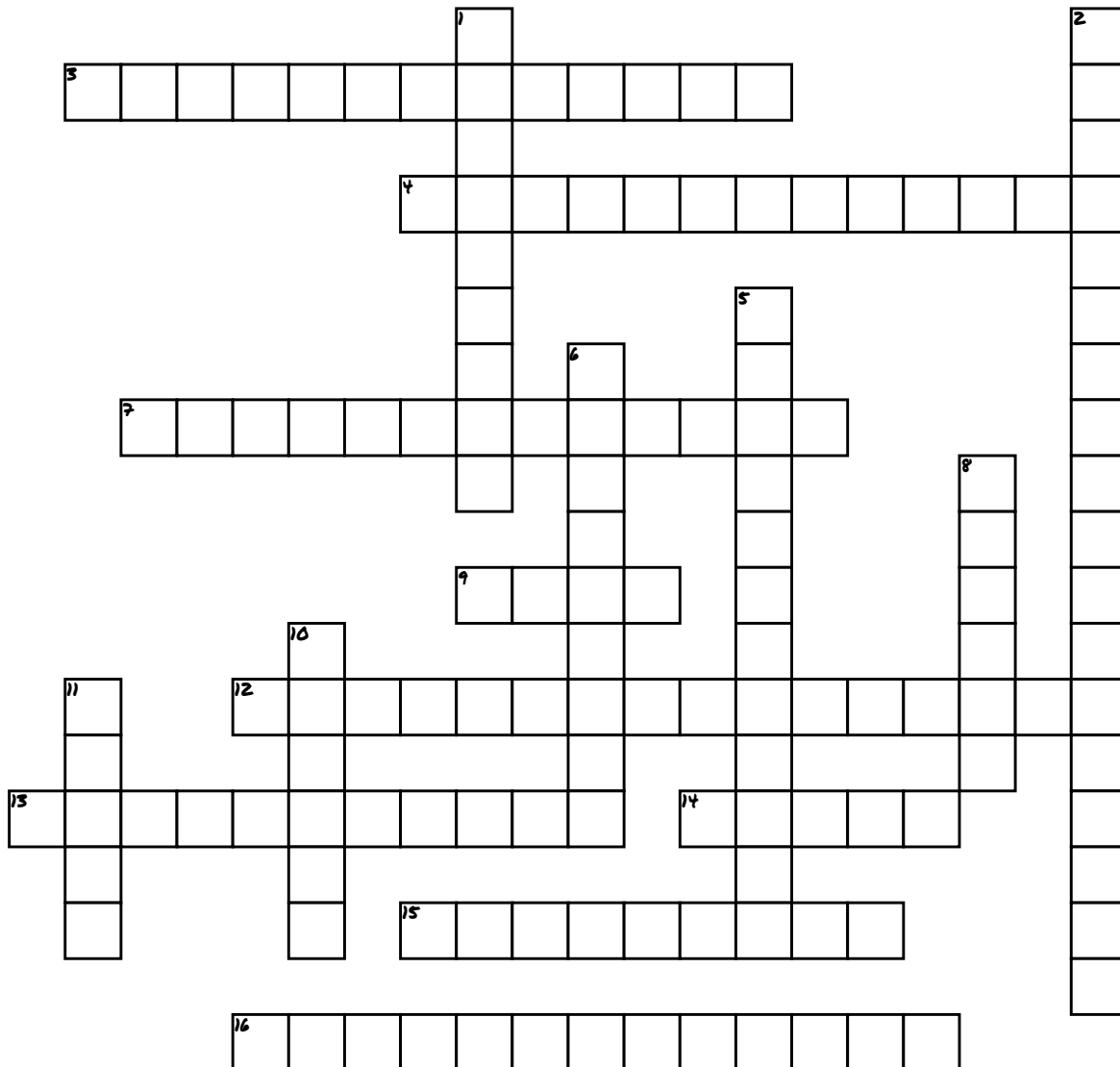


Name: _____

Date: _____

FOOD SAFETY WORDS



ACROSS

3. AN DIGESTIVE ENZYMES THAT BEGIN TO DAMAGE BODY TISSUE

4. A GENUS OF ROD-SHAPED, GRAM-NEGATIVE, AND BACTERIA

7. THE STATE OF BEING IMPURE OR UNFIT

9. AN ANIMAL OR PLANT FROM WHICH A PARASITE RECEIVES NUTRIENTS

12. A FOODBORNE ILLNESS CAUSED BY A TOXIN RELEASED BY MICROBES

13. IS THE BEST-KNOWN PARASITE THAT CAUSE FOODBORNE ILLNESS

14. LOOKS AT EVERY POINT IN THE FOOD PRODUCTIONS PROCESS

15. ARE MICROORGANISMS THAT CAN CAUSE ILLNESS IN HUMAN

16. A SYSTEM THAT WILL EVENTUALLY BREAK ITSELF DOWN

DOWN

1. A VIRAL INFECTION THAT ATTACKS THE LIVER CELLS

2. OCCURS IN FOOD WHEN A CONTAMINATED SUBSTANCE COMES

5. A CHANGE IN A FOOD THAT MAKES IT UNFIT OR UNDESIRABLE

6. ORGANISMS THAT LIVES IN AND FEEDS ON A HOST

8. IS THE PROTEIN THAT'S COATING THE VIRUS

10. ARE RELEASED BY MICROBES THAT ARE HARMFUL TO HUMANS

11. A MICROSPIC DISEASE-CAUSING AGENT MADE UP OF GENETIC MATERIAL