

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

# Foodborne illness - matching

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|--|---------------------------|
| 1. The 2nd most common bacterial cause of diarrhea in the United States  | A. Campylobacter          |
| 2. Foodborne pathogen from raw or undercooked seafood, particularly shellfish  | B. E.coli O157:H7         |
| 3. A bacterium that produces a toxin that causes vomiting shortly after being ingested   | C. Vibrio vulnificus      |
| 4. A bacterium that can produce a deadly toxin and causes approximately 73,000 cases of foodborne illnesses each year in the US  | D. Staphylococcus aureus  |
| 5. The most common bacterial cause of diarrhea in the United States and the most common cause of foodborne deaths.   | E. Clostridium botulinum  |
| 6. A serious disease for pregnant women, newborns, and adults with a weakened immune system.   | F. Salmonella             |
| 7. Produces a toxin which is life threatening illness that can prevent the breathing muscles from moving air in-and-out of the lungs   | G. Salmonella             |
| 8. This organism can cause an estimated 448,000 cases of diarrhea per year. Poor hygiene is the most common cause. It can be passed easily from person to person from infected individuals to food items | H. Clostridium botulinum  |
| 9. The leading cause of foodborne illness in the United States and the leading cause of illness on cruise ships  | I. Salmonella             |
| 10. Sources of this bacteria are raw and undercooked poultry, Raw milk and untreated water   | J. Listeria monocytogenes |
| 11. Sources of this bacterium are most commonly from undercooked or raw hamburger  | K. E.coli O157:H7         |
| 12. This bacterium is found in cooked foods high in protein that are held too long at Room temperature   | L. Campylobacter          |
| 13. Sources of this bacteria are raw and undercooked eggs, undercooked poultry, fresh fruits and vegetables  | M. Staphylococcus aureus  |
| 14. Sources of this bacteria are from unpasteurized dairy products including soft cheeses, sliced deli meats, smoked fish, hot dogs and deli prepared salads   | N. Shigella               |

15. Improperly prepared home canned foods is where this bacteria thrives

O. Norovirus

16. Responsible for 1.4 million cases of foodborne illness a year

P. *Listeria monocytogenes*