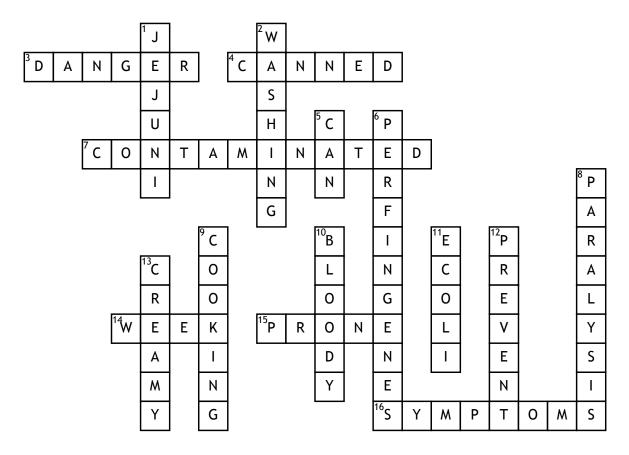
Name:	Date:
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Food Borne Ilnesses



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Across

- **3.** The food ____ zone is between 4 degrees Celsius and 60 degrees Celsius.
- **4.** What type of food can cause staphylococcus aureus?
- **7.** You can get a food borne illness by eating ____ food.
- **14.** Food borne illnesses can last up to a...?
- **15.** Small children and elderly people are more ____ to food borne illnesses.
- **16.** Cramps, diarrhea, nausea and headaches are common ____ of a food borne illness.

- **17.** If you have clostridium botulinum you should go see the...?
- **19.** Eating raw chicken or eggs can lead to...?
- **20.** A common name for food borne illness is food...?

Down

- **1.** Drinking unpasteurized milk can cause campylobacter...?
- **2.** ___ your hands, vegetables and work space can prevent food borne illnesses.
- **5.** Never eat from a ___ that is bulging or expired.

- **6.** Consuming soil, dust or crops can cause clostridium...?
- **8.** Clostridium Botulinum can cause...?
- **9.** Fully ____ all meats can help prevent food borne illnesses.
- **10.** E. Coli can cause ____ diarrhea
- **11.** Undercooked ground meat can cause...?
- **12.** Avoiding cross contamination can help ____ food borne illnesses.
- **13.** What type of food can cause Listeria Monocytogenes?
- **18.** Foods will begin to grow bacteria after ___ hours of being left out.