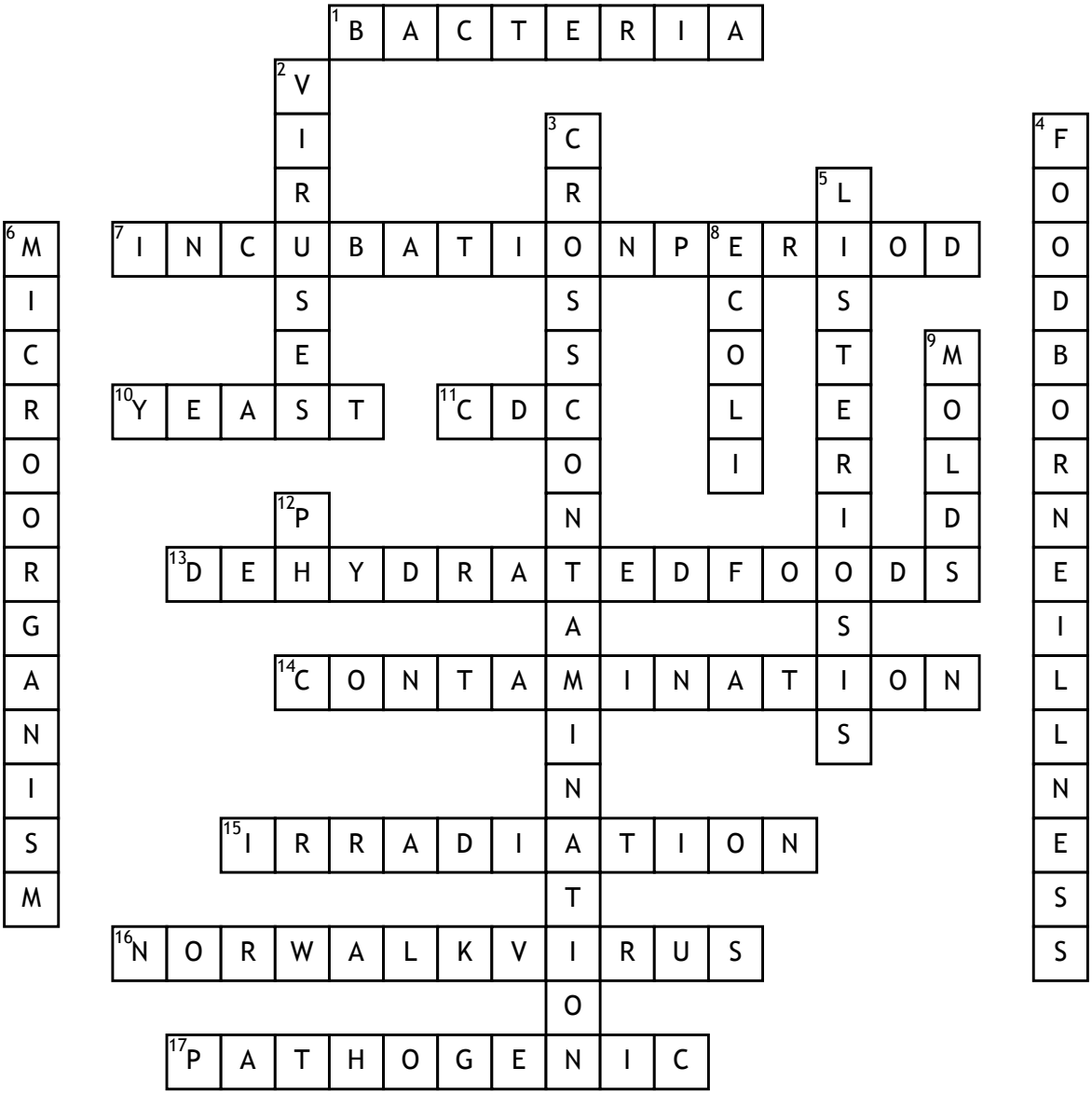
Name: _____ Date: _____

FACS Lesson 4 Food Borne Illness terms



Across

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

7. time from exposure to development of symptoms

10. single celled organism, can be used to make bread but can cause spoilage

11. government agency concerned with the cause, spread and control of disease (abbreviation)

13. water has been removed from these

14. presence of pathogenic microorganisms or harmful substances in food

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

16. this is often called the cruise-ship bug; causes flu-like symptoms and is easily spread

17. disease-causing

Down

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

3. transfer of harmful microorganisms from a contaminated food or other source to food

4. disease caused by pathogenic microorganisms in food

5. disease caused by bacteria which can cause septicemia, meningitis and can be fatal

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

8. bacteria which can cause digestive illness, possible fatal; contaminants are undercooked hamburger and unpasteurized milk or juice

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

12. measure of the acidity or alkalinity of a substance