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FACS Lesson 4 Food Borne Illness terms

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| **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 |