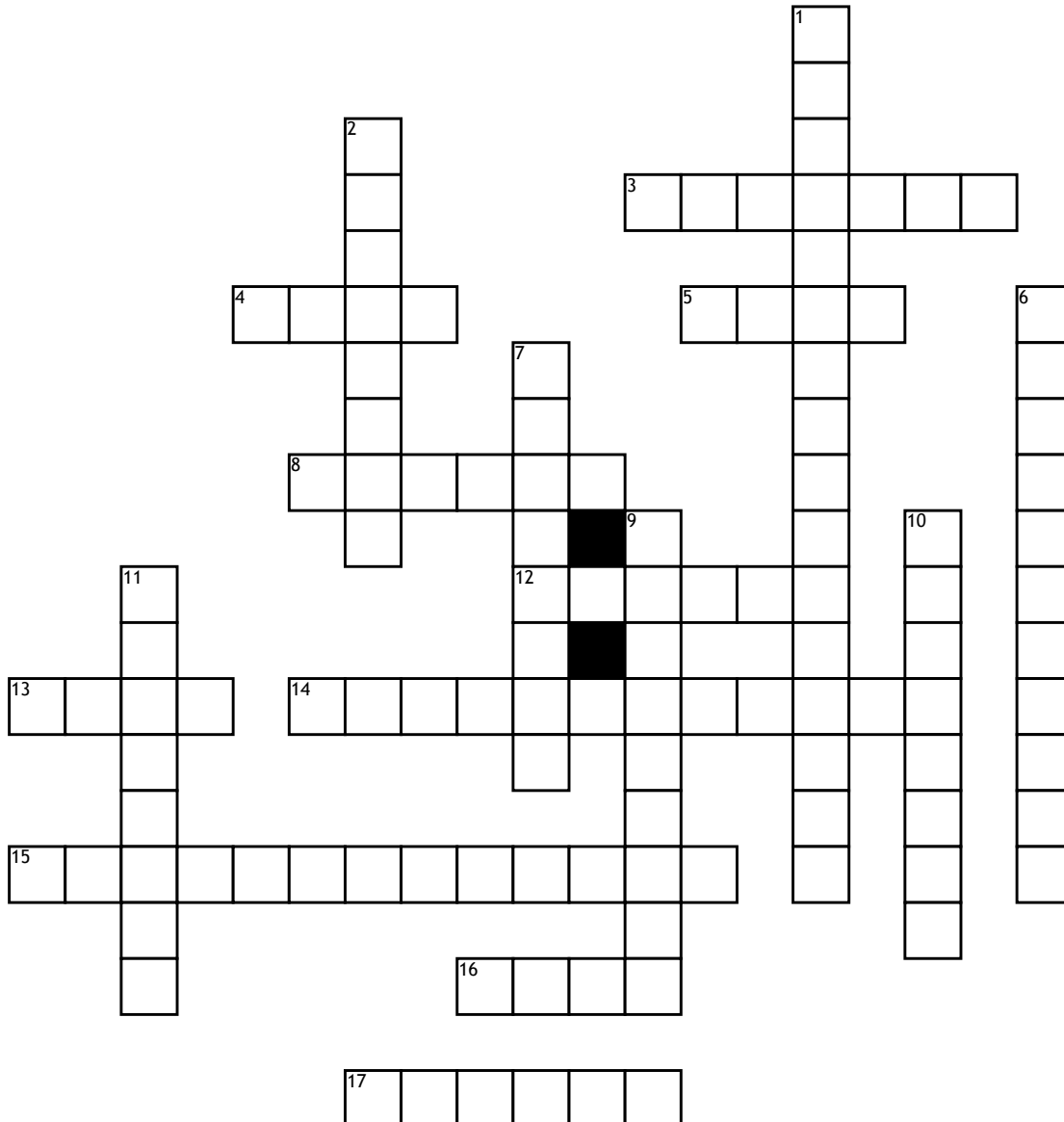


F2 Foodborne Illness



Across

- 3. A _____
- 4. Seniors, children, and pregnant women are at higher _____ than others for foodborne illnesses.
- 5. F _____
- 8. Keeping food safe to eat by following proper food handling and cooking practices is food _____
- 12. A food _____ is when there is reason to believe that a food may cause consumers to get sick
- 13. T _____

- 14. _____ are substances that make food unfit for use
- 15. Milk, eggs, fish, and shellfish are common _____

- 16. If you have to extinguish a fire, you should follow the _____ steps

Down

- 1. Sickness caused by eating food that contains a harmful substance

- 2. The 3 categories of contaminants are chemical, biological, and _____
- 6. T _____
- 7. When 2 or more people get the same illness from the same contaminated food or drink it is called a foodborne _____
- 9. Wearing oven mitts and cleaning up a spill right after are both examples of how we can prevent _____
- 10. M _____
- 11. Diarrhea, vomiting, fever, and nausea are all _____ of foodborne illness.