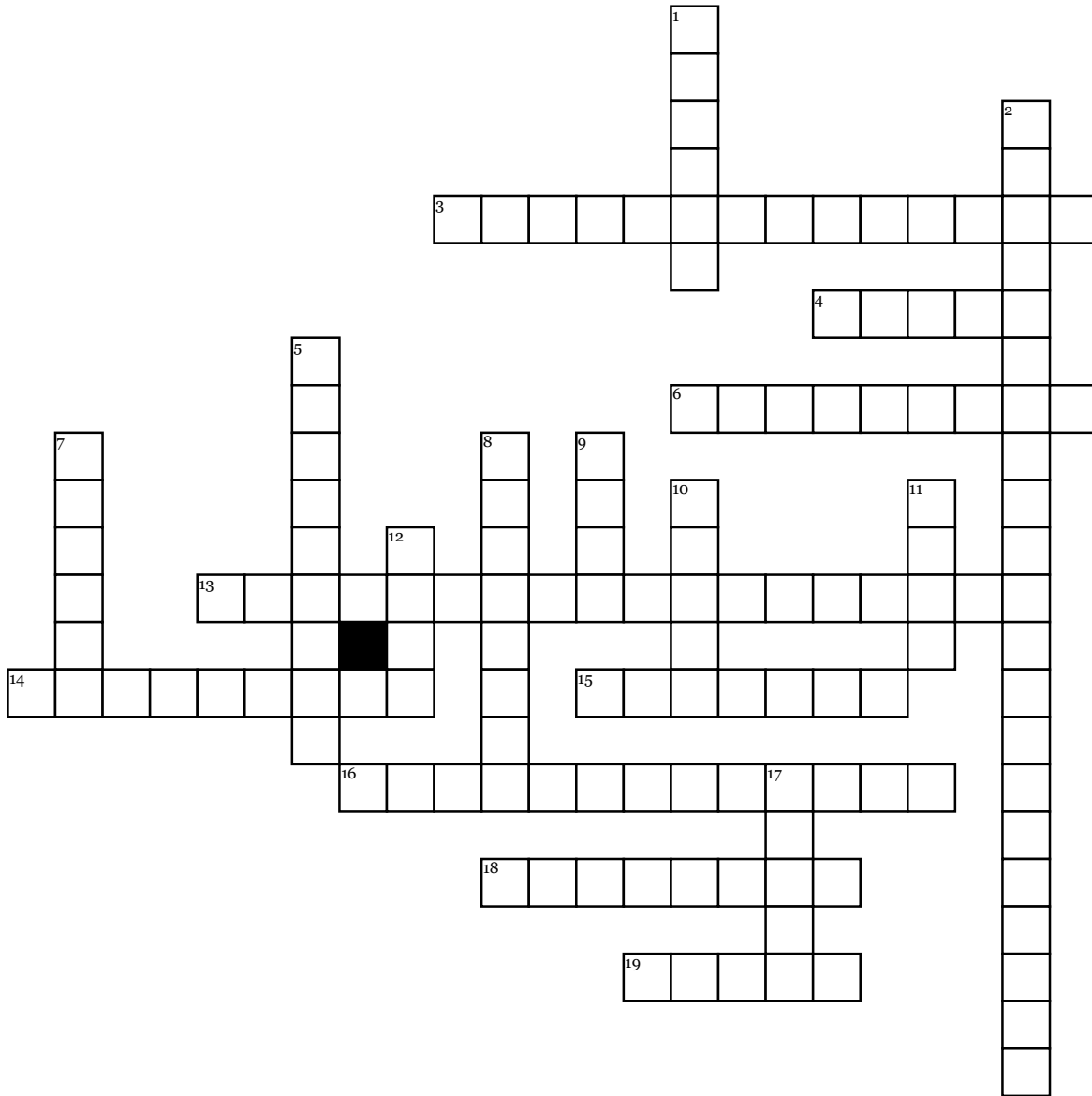


Understanding the Mircoworld



Across

- 3.** Biological contamination occurs from
4. To keep from dying when they lack nutrients, certain bacteria can change in to this form
6. Food Handlers who do not wash their hands after using the restroom may contaminate food and surfaces from their fingers through this route
13. Bacteria grows especially fast between 70 - 125
14. How quickly food borne - illness symptoms appear in a person
15. Bacteria grow best in food that contains little or no acid
16. The amount of moisture available in food for this growth is called

18. Bacteria grow well in food with high levels of _____ . (aW)

19. This grows well in acidic food with little moisture.. such as Jelly , Jam, Syrup ect

Down

- 1.** Six ideal conditions for bacteria growth
2. Bacteria grow rapidly between 41 to 135
5. This can not be smelled or tasted, it also can not be destroyed by freezing or cooking once they form in food
7. Some bacteria need _____ to grow (FAT TOM)
8. An illness from a _____ is not as common as one caused by a virus or bacteria

9. This produces toxins such as aflatoxins

- 10.** _____ are pathogens that only sometimes make people sick
11. Most Bacteria need nutrients such as carbohydrates or proteins to survive
12. The more _____ bacteria spend in the temperature danger zone, the more opportunity they have to grow to unsafe levels
17. This is the smallest of the microbial food contaminants