

10 least wanted foodborne pathogens

WORD SEARCH

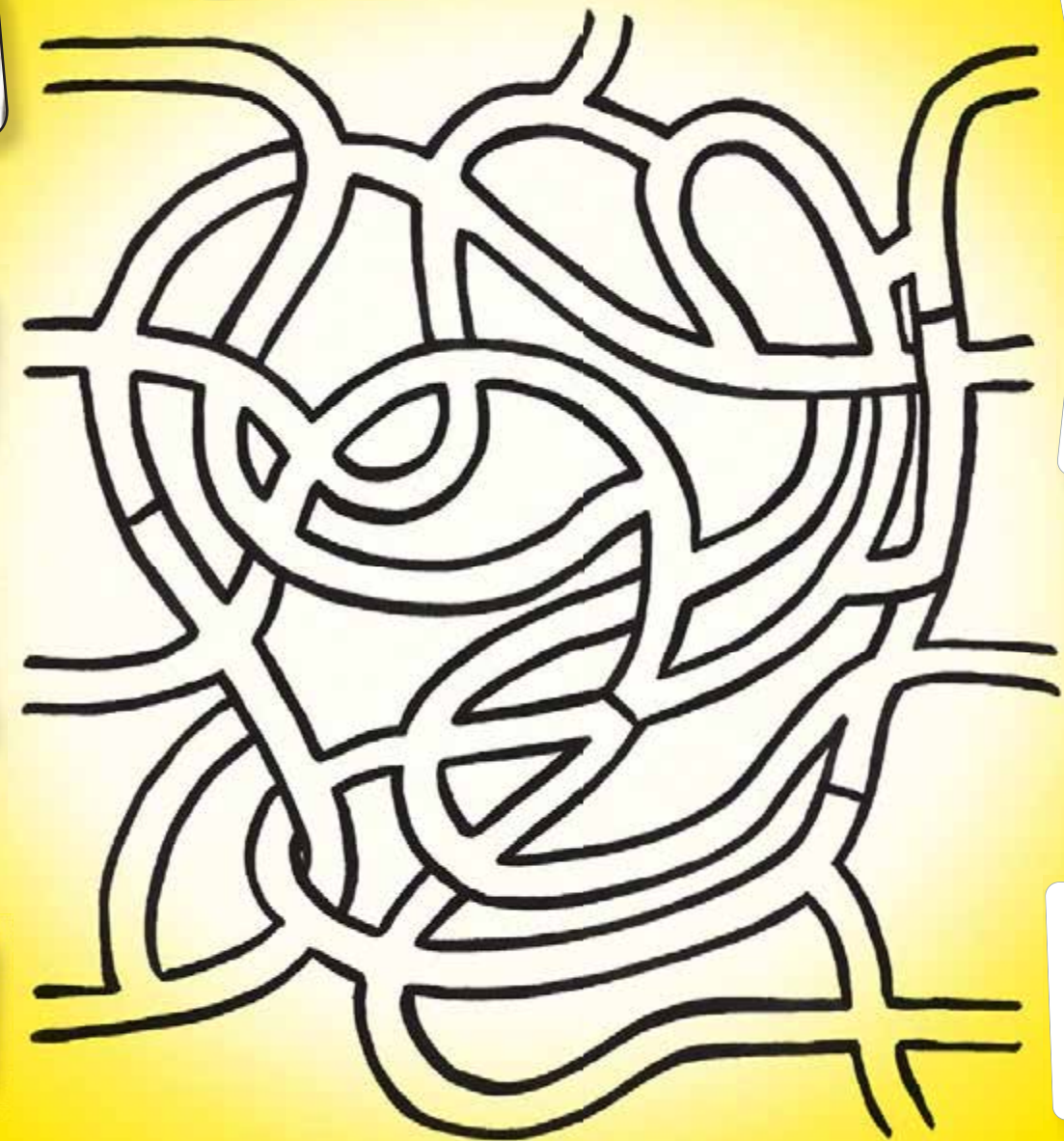
- foodborne pathogens
- cook
- clean
- chill
- separate
- bacteria
- parasite
- virus
- campylobacter

- clostridium
- cyclospora
- e. coli
- hepatitis a
- listeria
- norovirus
- salmonella
- shigella
- vibrio
- food

a i r e t s i l d o o f h r
 c a m p y l o b a c t e r a
 y l y e v b g i l s p g s z
 c p o e n p a l r a w u n a
 l a n s o r i c t b r k e l
 o r a q t h o i t i i o g l
 s a e e c r t b v e i v o e
 p s l x c i i o d a r c h g
 o i c d s o r d o o o i t i
 r t n a q o l h i o o g a h
 a e z u n m i k u l f p s
 a l l e n o m l a s m q i k
 s e p a r a t e v i r u s m



CONNECT the food safety practice to the food safety rule.



WORD SCRAMBLE

1. hwsa dnsah _____
2. ofdo mmrthreteoe _____
3. sorcs anonctaimonti _____
4. tegaerfeirr _____
5. eb dofo feas _____
6. aencl afsseurc _____
7. eafs lnartnie eptmauretr _____
8. lcilh tefovrlse _____

Word Scramble answers: 1. wash hands | 2. food thermometer | 3. cross contamination | 4. refrigerate | 5. be food safe | 6. clean surfaces | 7. safe internal temperature | 8. chill leftovers

Clostridium botulinum



Salmonella



Listeria monocytogenes



Hepatitis A



Norovirus



Shigella



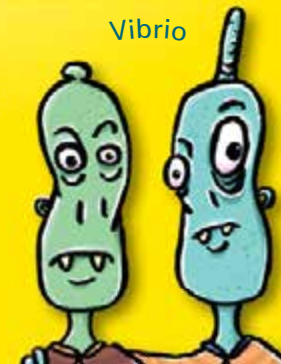
E. coli O157:H7



Cyclospora



Vibrio



Campylobacter jejuni

