

**Nutrition & Wellness for Life © 2012**  
**Chapter 20: Keeping Food Safe—Glossary**

**bacteria.** Single-celled microorganisms that live in soil, water, and the bodies of plants and animals.

**contaminant.** An undesirable substance that unintentionally gets into food.

**cross-contamination.** The transfer of harmful bacteria from either an object or a food to another food.

**environmental contaminant.** A substance released into the air or water by industrial plants.

**foodborne illness.** A disease transmitted by food.

**fungi.** An organism that can vary greatly in size and structure and is classified as a plant, such as mold and yeast.

**hazard analysis critical control point (HACCP) system.** A food safety procedure that identifies the steps at which a food product is at risk of biological, chemical, or physical contamination and creates a plan to minimize or eliminate the risk.

**hygiene.** Practices that promote good health.

**microorganism.** A living being so small it can be seen only under a microscope.

**parasite.** An organism that lives off another organism, which is called a host.

**pathogen.** Organism that causes foodborne illness, such as bacteria, parasites, viruses, and fungi.

**pesticide residue.** Chemical pesticide particles left in food after it is prepared for consumption.

**protozoa.** Single-celled animals.

**sanitation.** Maintaining clean conditions to help prevent disease.

**toxin.** Poison.

**virus.** A disease-causing agent that is the smallest type of life-form.