## Adventures in Food and Nutrition! © 2012 Chapter 9: Keep It Clean!

#### **Tools:**

Printer

- 8.5" x 11" paper
  - Scissors

### **Directions:**

- 1. Print
- 2. Fold paper in half vertically
- 3. Cut along dashed lines



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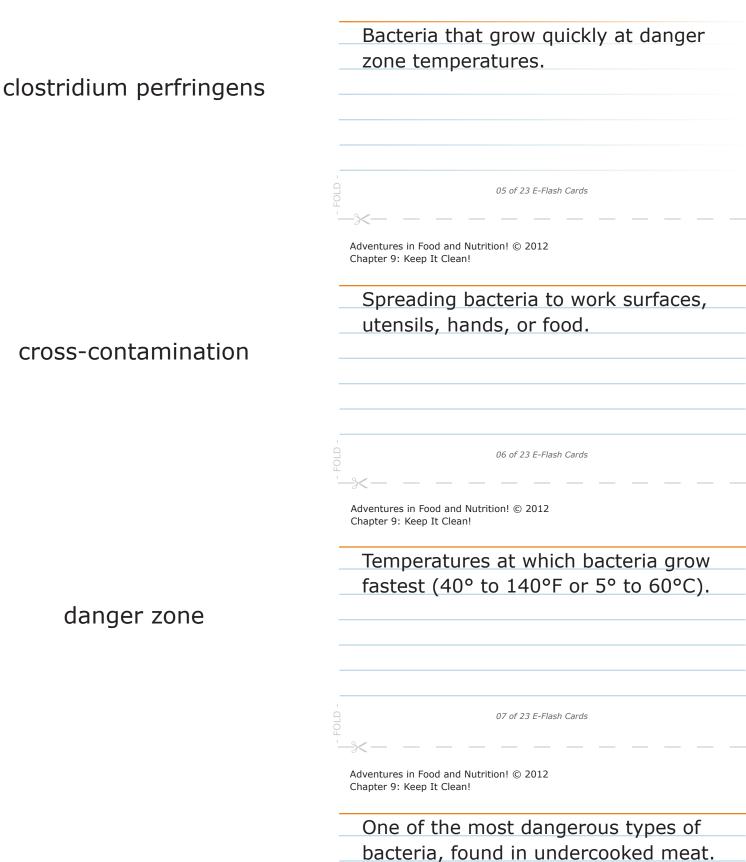
# Tiny organisms that are found everywhere. A few types can cause foodborne illness. bacteria 01 of 23 E-Flash Cards Adventures in Food and Nutrition! © 2012 Chapter 9: Keep It Clean! A deadly foodborne illness. botulism 02 of 23 E-Flash Cards Adventures in Food and Nutrition! © 2012 Chapter 9: Keep It Clean! Bacteria that are the most common cause of foodborne illness. campylobacter 03 of 23 E-Flash Cards

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#### Bacteria that cause botulism.

## clostridium botulinum

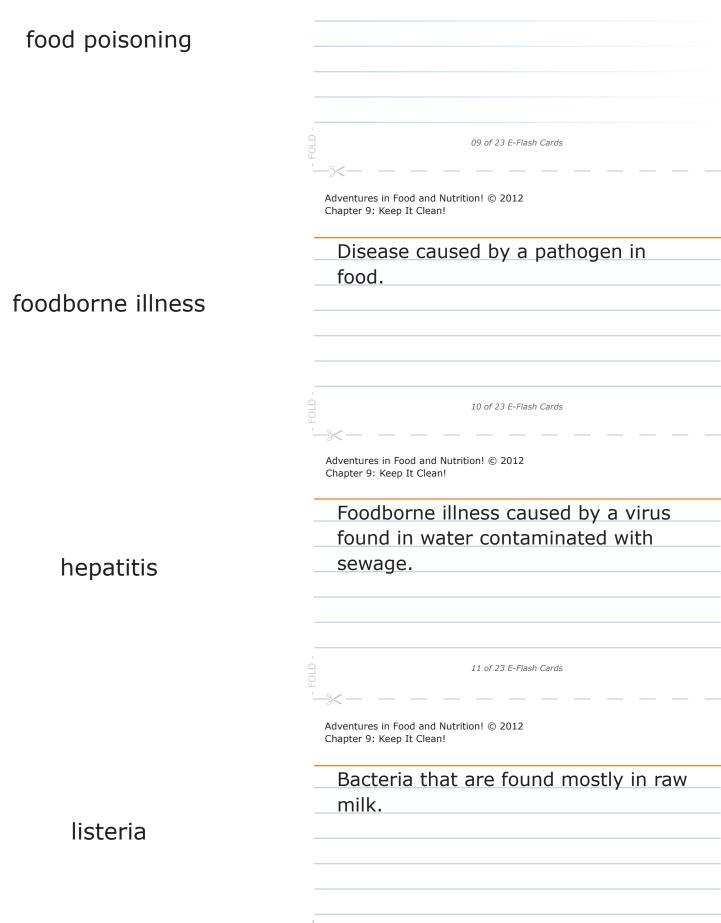


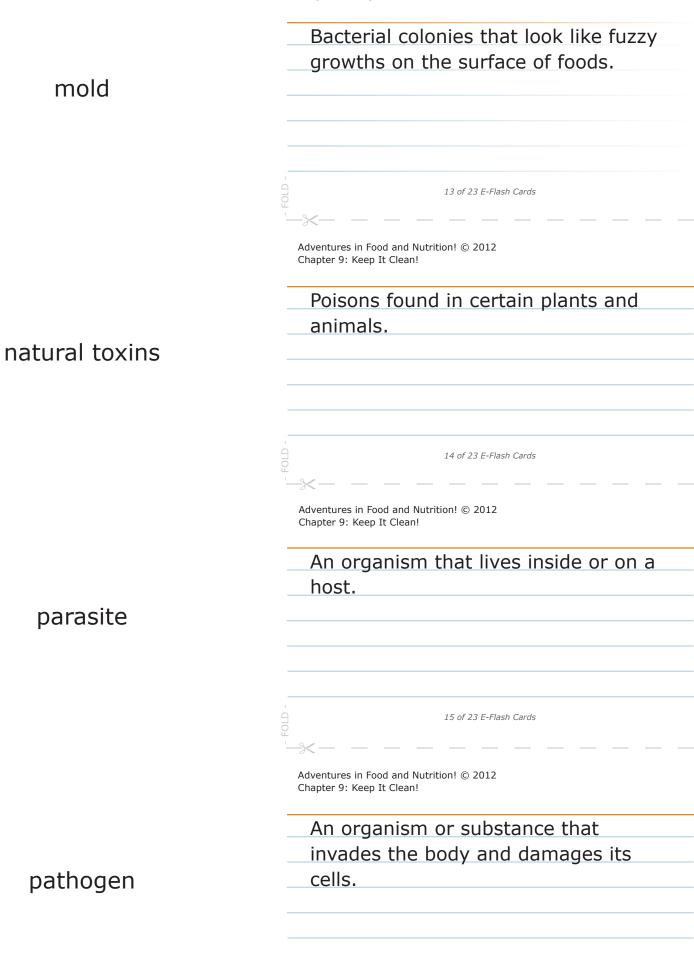
## E. coli 0157:H7

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#### Another name for foodborne illness.

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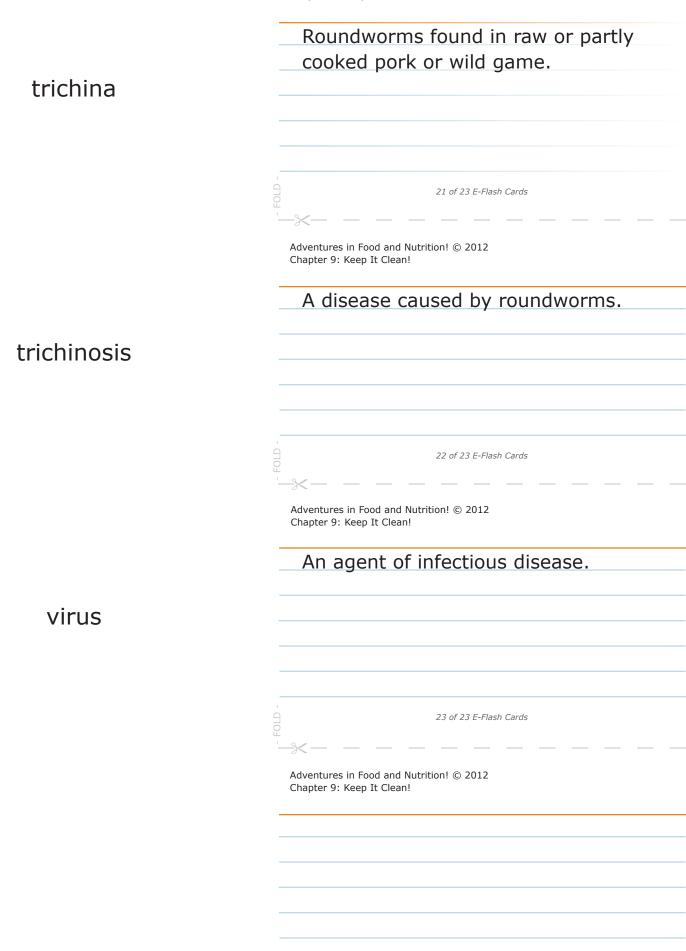


# Type of bacteria found in raw poultry and eggs. salmonella 17 of 23 E-Flash Cards Adventures in Food and Nutrition! © 2012 Chapter 9: Keep It Clean! The study and use of methods that create a clean, healthy environment. sanitation 18 of 23 E-Flash Cards Adventures in Food and Nutrition! © 2012 Chapter 9: Keep It Clean! Bacteria that are found in proteinrich foods, cream filled pastries, and moist salads made with chopped staphylococci foods (such as potato salad, macaroni salad, and ham salad). 19 of 23 E-Flash Cards Adventures in Food and Nutrition! © 2012 Chapter 9: Keep It Clean! Poison. toxin

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