

Adventures in Food and Nutrition! © 2016
Chapter 9: Keep It Clean!—Glossary

bacteria. Tiny organisms that are found everywhere. A few types can cause foodborne illness.

botulism. A deadly foodborne illness.

Campylobacter. Bacteria that are the most common cause of foodborne illness.

Clostridium botulinum. Bacteria that cause botulism.

Clostridium perfringens. Bacteria that grow quickly at danger zone temperatures and often enter food through polluted water and on unwashed fruits and vegetables.

cross-contamination. Spreading bacteria to a clean food from contaminated work surfaces, utensils, hands, or food.

danger zone. Temperatures at which bacteria grow fastest (40°F to 140°F or 5°C to 60°C).

E. coli 0157:H7. One of the most dangerous types of bacteria, found in undercooked meat.

food poisoning. Another name for foodborne illness.

foodborne illness. Disease caused by a pathogen in food.

hepatitis. Foodborne illness caused by a virus found in water contaminated with sewage.

Listeria. Bacteria which cause foodborne illness that are found mostly in raw milk, certain cheeses, lunchmeats and hot dogs.

mold. Bacterial colonies that look like fuzzy growths on the surface of foods.

natural toxins. Poisons found in certain plants and animals.

parasite. An organism that lives inside or on a host.

pathogen. An organism or substance that invades the body and damages its cells.

Salmonella. Type of bacteria which cause foodborne illness that are found in raw poultry and eggs.

sanitation. The study and use of methods that create a clean, healthy environment.

Staphylococci. Bacteria which cause foodborne illness that are found in protein-rich foods, cream filled pastries, and moist salads made with chopped foods (such as potato salad, macaroni salad, and ham salad).

toxin. Poison.

trichina. Roundworms found in raw or partly cooked pork or wild game.

trichinosis. A disease caused by roundworms.

virus. An agent of infectious disease.