

# Bacteria Matching

Match each definition or clue to the correct term by placing the letter of the definition or clue on the blank next to the corresponding term. Use the Bacteria: The Good, the Bad, and the Ugly chartlet if you need help.

\_\_\_\_\_ 1. campylobacter

\_\_\_\_\_ 2. sour cream

\_\_\_\_\_ 3. fever

\_\_\_\_\_ 4. *E. coli*

\_\_\_\_\_ 5. refrigerator

\_\_\_\_\_ 6. disinfect

\_\_\_\_\_ 7. salmonella

\_\_\_\_\_ 8. botulism

\_\_\_\_\_ 9. dehydration

\_\_\_\_\_ 10. pasteurization

\_\_\_\_\_ 11. blurred vision

\_\_\_\_\_ 12. food poisoning

\_\_\_\_\_ 13. dented

\_\_\_\_\_ 14. counter tops

\_\_\_\_\_ 15. diarrhea

A. Wash these before and after you handle raw meat.

B. Signs of this condition include decreased urination, dry mouth, and feeling dizzy when you stand up.

C. Thaw frozen meats in this before cooking.

D. Do not use food from cans that are this.

E. This is a bad bacteria found in raw eggs, undercooked poultry, contaminated vegetables, and improperly processed lunchmeats.

F. This bacteria may be found in home-canned food.

G. One of the foods that is made with bacteria

H. If this is over 101.5°F, you should see a doctor.

I. Bacteria can cause this. Symptoms include diarrhea, fever, chills, nausea, vomiting, and abdominal cramps.

J. This bacteria is spread by food or water contaminated by human or animal feces.

K. This is a symptom associated with most types of food poisoning.

L. This bacteria is found in undercooked chicken, and symptoms include abdominal pain and cramps, bloody diarrhea, and fever.

M. This is one of the symptoms of botulism poisoning.

N. Running cutting boards and sponges through the dishwasher will do this to them.

O. You should only use dairy products that have gone through this process.