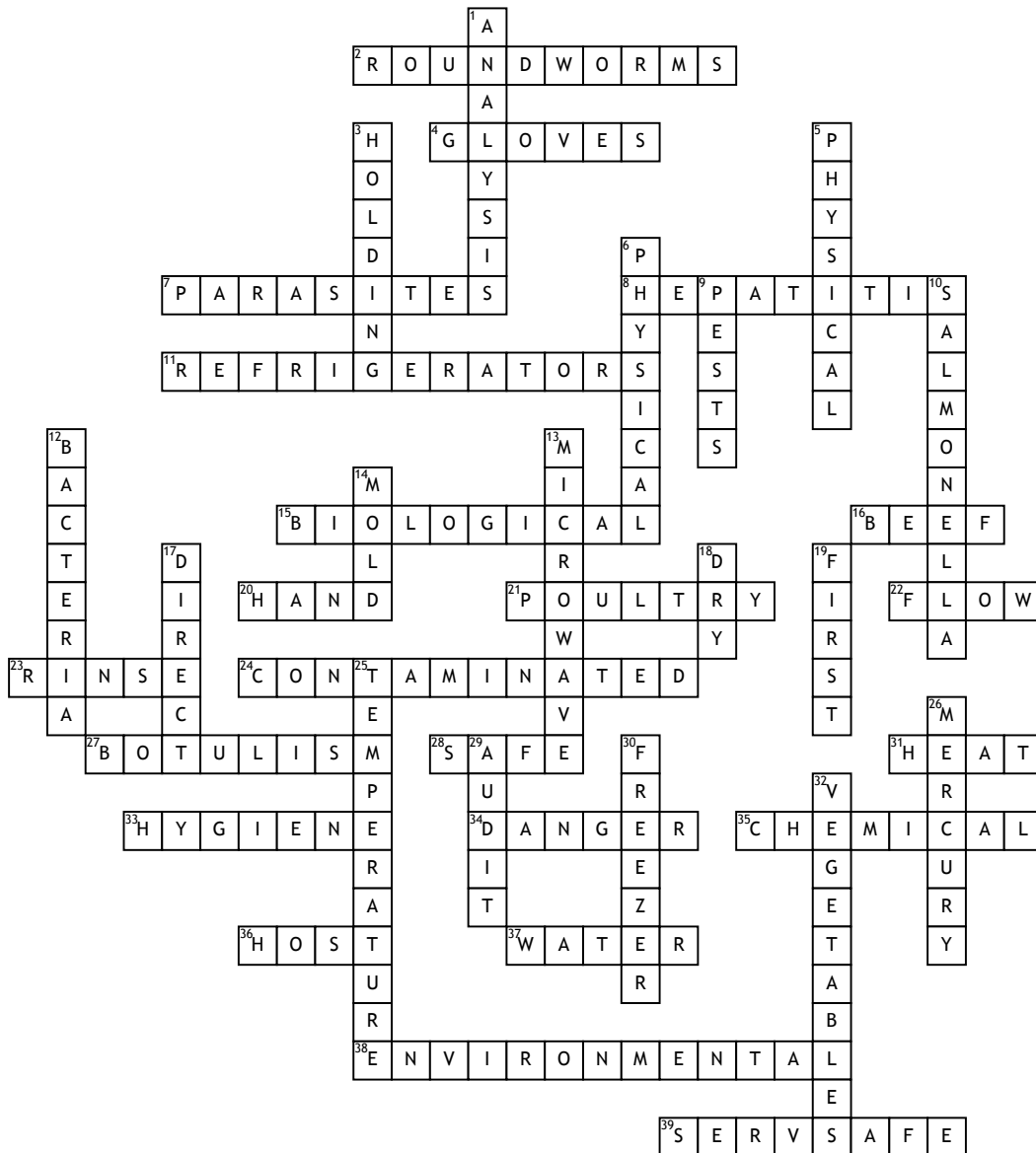


# Chapter 1 Food Safety



## Across

2. \_\_\_\_\_ are a type of parasite often found in pork and wild game meats. Pg 6
4. Disposable \_\_\_\_\_ prevent your bare hands from coming into contact with ready-to-serve food. Pg 14
7. There are four basic types of biological hazards: Bacteria, Viruses, \_\_\_\_\_ and Fungi. Pg 5
8. A virus found in shellfish from polluted water is called \_\_\_\_\_ A. Pg 8
11. \_\_\_\_\_ should be kept between 36-40 degrees fahrenheit. Pg 22
15. Living organisms found in or on foods that can make us sick are called \_\_\_\_\_ hazards. Pg 4
16. E. Coli is a bacteria most often found in raw and uncooked ground \_\_\_\_\_. Pg 8
20. One of the most important elements in keeping food safe is proper \_\_\_\_\_ washing. Pg 13
21. 32 \_ 36 degrees Fahrenheit is the ideal storage temperature for meat and \_\_\_\_\_. Pg 23
22. The \_\_\_\_\_ of food is the route food takes from the kitchen to the customer. Pg 21
23. Cleaning is a three-step process. You wash, \_\_\_\_\_ and sanitize. Pg 16
24. Food safety involves activities, standards and procedures necessary to keep foods from becoming \_\_\_\_\_. Pg 3
27. Botulism is a bacteria found in \_\_\_\_\_ foods. Pg 8

28. \_\_\_\_\_ foods are foods that a won't make you sick or hurt when you eat them. Pg 4
  31. Sanitizing means that you have used either \_\_\_\_\_ or chemical to reduce pathogens to a safe level. Pg 16
  33. Keeping yourself clean, well groomed and healthy is called personal \_\_\_\_\_. Pgs 13 & 15
  34. Temperatures from 41 to 135 degrees are in the range called the \_\_\_\_\_ zone. Pg 11
  35. Bug sprays, cleaning compounds and fertilizers are examples of \_\_\_\_\_ hazards found in food. Pg. 6
  36. The living cell that a virus invades is called the \_\_\_\_\_. Pg 6
  37. Aw is the abbreviation for \_\_\_\_\_ activity and is the amount of moisture available in a food. Pg 11
  38. Food contamination may be either biological or \_\_\_\_\_. Pg 4
  39. A course in food safety that teaches food handlers safe practices is called a \_\_\_\_\_ certification. Pg 7
- ## Down
1. The "A" in HACCP stand for \_\_\_\_\_. Pg 31
  3. Keeping hot food in steam tables and cold foods in refrigerators until ready to serve is called \_\_\_\_\_ food. Pg 27
  5. Hair, food packaging, or a bandage are examples of \_\_\_\_\_ hazards you can find in food. Pg. 6
  6. Cross-contamination occurs when a food that is safe, comes in contact with biological, \_\_\_\_\_, or chemical contaminants. Pg 21

9. Mice, flies, cockroaches and mosquitos are examples of \_\_\_\_\_. Pg 14
10. \_\_\_\_\_ is a bacteria found in eggs, poultry and shellfish. Pg 8
12. \_\_\_\_\_ are single-celled organisms that can live in food or water and also on our skin and clothing. Pg 5
13. There are three ways to thaw food: Refrigerator, under running water and the \_\_\_\_\_. Pg 26
14. A \_\_\_\_\_ is an example of a fungus. Pg 6
17. \_\_\_\_\_ contamination means that a disease-causing substance is introduced directly to a food. Pg 11
18. Flour, tea, sugar, rice and pasta are known as \_\_\_\_\_ goods. Pg 22
19. FIFO stand for \_\_\_\_\_ in, First out. Pg 22
25. The "T" in FAT TOM stands for time and \_\_\_\_\_. Pg 10
26. A chemical hazard found in fish that is released in the air through industrial pollution is called \_\_\_\_\_. Pg 16
29. Another name for a health inspection is called a food-safety \_\_\_\_\_. Pg 30
30. Two types of perishable foods are those store in the refrigerator and those stored in the \_\_\_\_\_. Pg 22
32. To avoid cross-contamination, raw meat and raw \_\_\_\_\_ should not be on the same work surface. Pg 22