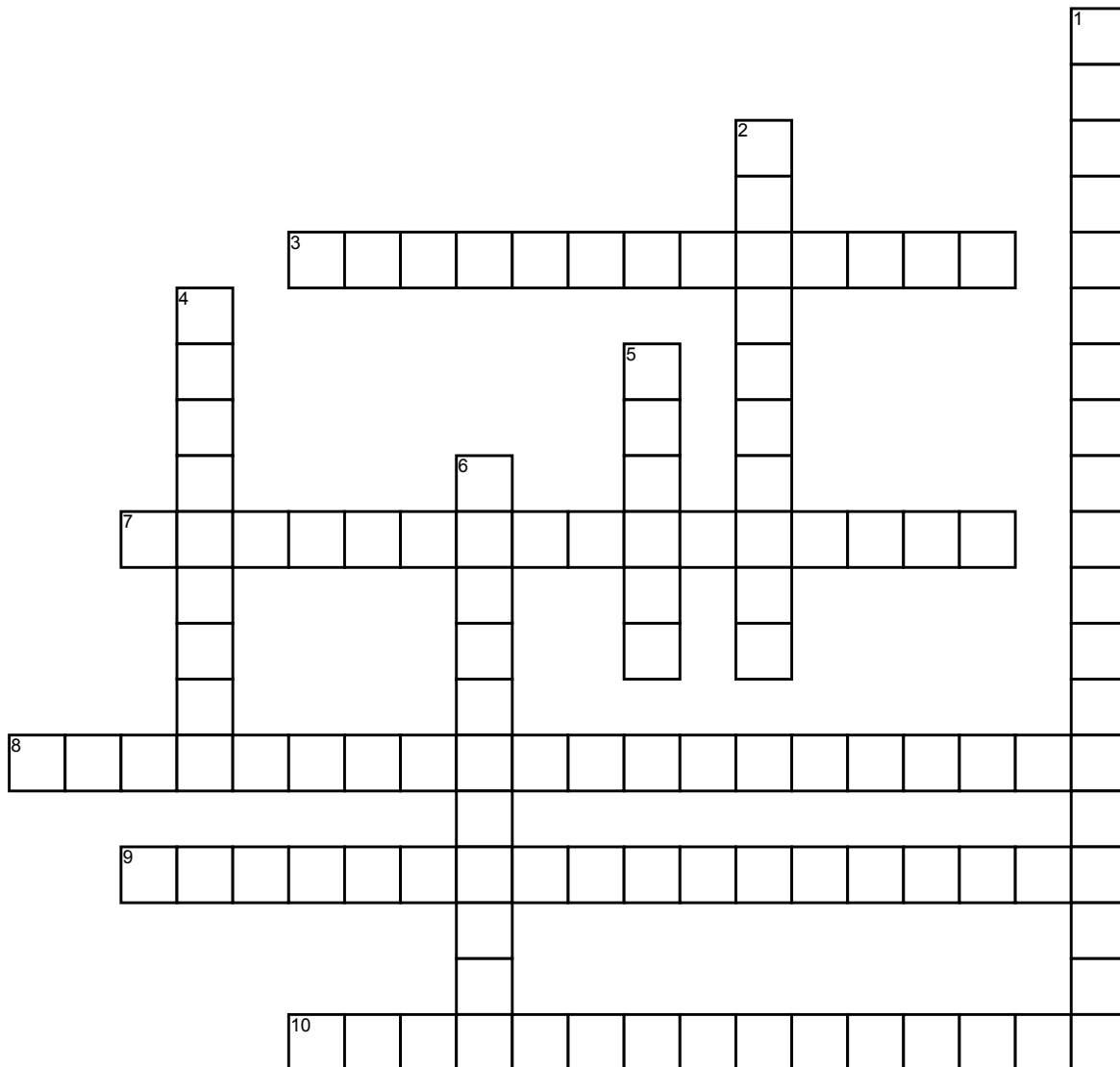


Name: _____ Date: _____ Period: _____

Food Safety and Sanitation Vocab.



Across

- 3.** Clean, separate, cook, chill to prevent foodborne illnesses
- 7.** Illness carried or transmitted to people by food
- 8.** The most deadly foodborne illness linked to swollen or dented cans, vacuum packed food, and soil
- 9.** Occurs when microorganisms are transferred from one food or surface to another
- 10.** method of stock rotation in which products are shelved based on their use-by or expiration dates, so oldest products are used first

Down

- 1.** When chemicals come in contact with food
- 2.** Foodborne illness linked to undercooked poultry and eggs, human intestinal tract, and dairy
- 4.** Illness causing microorganisms
- 5.** poisons produced by pathogens, plants or animals. Some occur in animals as a result of their diet
- 6.** Foodborne illness linked to pork and wild game