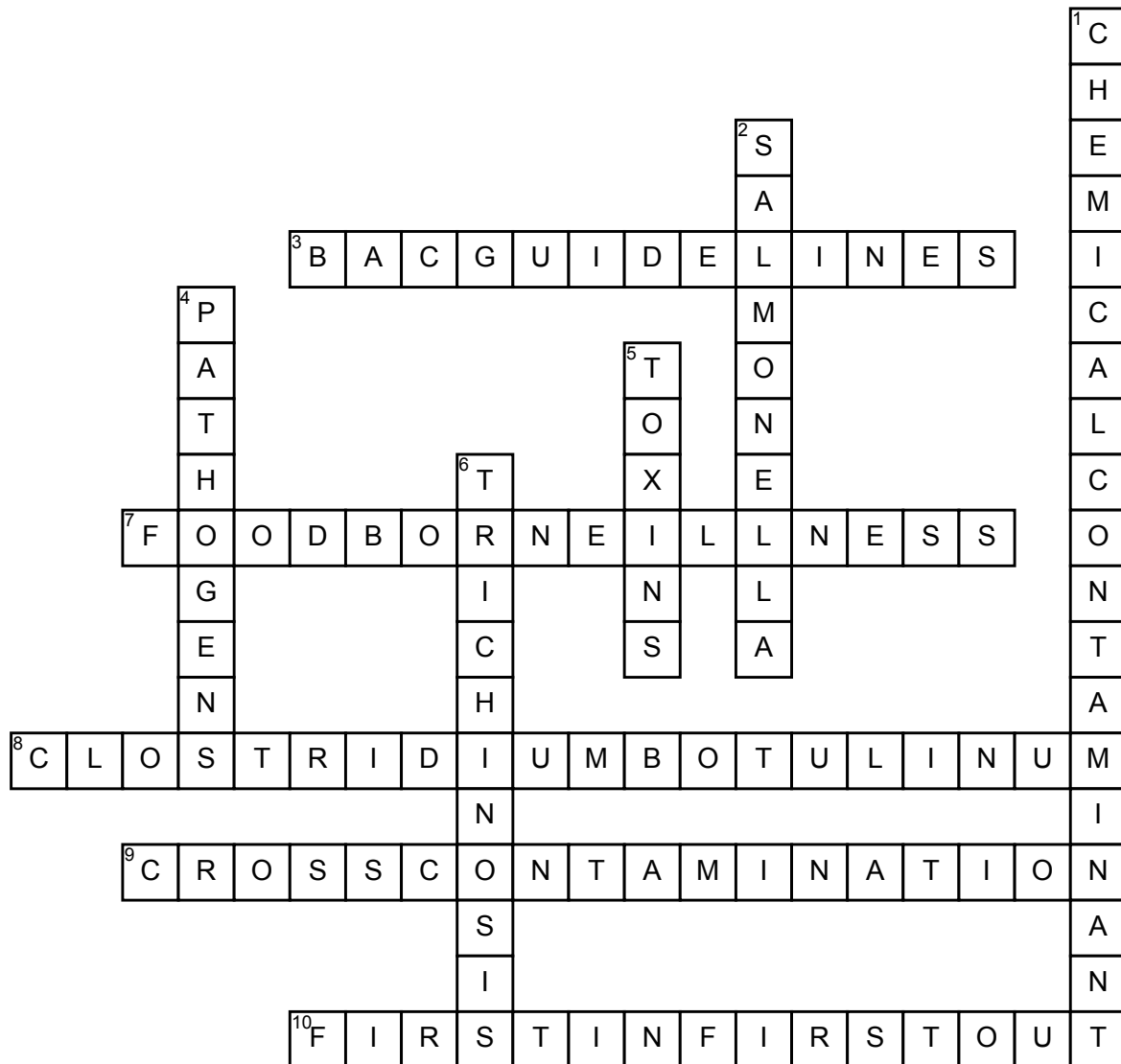


Name: _____ Date: _____ Period: _____

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 caused by 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