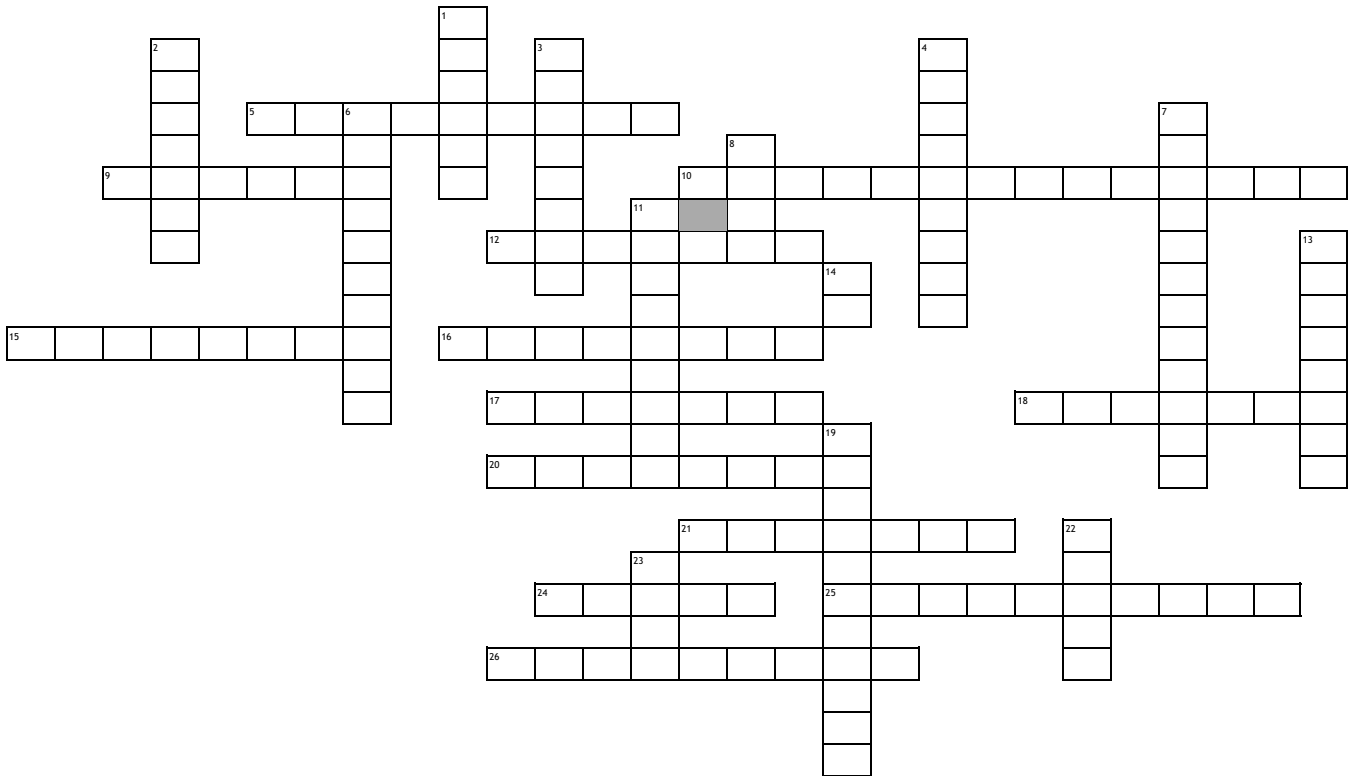


Food borne illnesses



Across

- 5. Bacteria may pass from _____ to food when the equipment that has touched food has not been properly cleaned and sanitized before being used to prepare another food
- 9. _____ are another potential source of contamination
- 10. cuts, burns, or any kind of break in the skin could harbor harmful _____ that can contaminate food and cause a foodborne illness
- 12. The foodservice _____ is responsible for knowing and implementing the state and local public health department regulations regarding food sanitation and safety
- 15. _____ or other microorganisms that have contaminated food cause most food borne illness.
- 16. the _____ method is used most often unless a thermometer cannot register a temperature of 32 degrees F (0 degrees C)
- 17. _____ - spreading pest, such as cockroaches, flies or mice which are attracted to food preparation areas, may contaminate food, equipment, or device areas.
- 18. To prevent foodborne illness, foodservice personnel must follow procedures for good personal _____
- 20. _____ contaminated include dirt, hair, nail polish flakes, insects, broken glass, and crockery, nails, staples, metal, or plastic fragments, and butts
- 21. _____ microorganisms may contaminate food during preparation and serving
- 24. One of the most common causes of foodborne illness is _____ contamination, the transfer of bacteria from hand to hand, food to food, or equipment to food.
- 25. The temperature _____ is between 41 degrees F to 140 degrees F.
- 26. The 3 main _____ illnesses are Biological, Physical and Chemical

Down

- 1. _____ spread organisms from their bodies to food by unclean hands, coughing, sneezing.
- 2. A Foodborne _____, commonly referred to as food "poisoning" is a disease carried to people by food or water.
- 3. A foodborne illness can result from a harmful _____ getting into a food that is then eaten by a person.
- 4. Foodservice _____ are responsible for learning about food safety and following food safety requirements and guidelines
- 6. _____ facilities and equipment may spread harmful organisms to people of food
- 7. _____ method may be less reliable than the ice-point method because of variation due to high altitude
- 8. _____-temperature relationship problems occur because, food is not stored, prepared, or held at required temperatures
- 11. The harmful microorganisms called _____ can come from a variety of sources
- 13. A Foodborne _____, is an incident in which two or more people experience the same illness symptoms after eating a common food.
- 14. The temperature danger zone is between _____ degrees to 140 Degrees
- 19. An easy way to determine if hands are rubbed and lathered for 20 seconds is to sing one verse of _____
- 22. The _____ primary ways of preventing foodborne illness are practice good personal hygiene, control time and temperature of foods, and prevent cross contamination
- 23. _____ to food cross contamination happens when harmful microorganisms from one to such as unwashed produce, contaminate other foods.