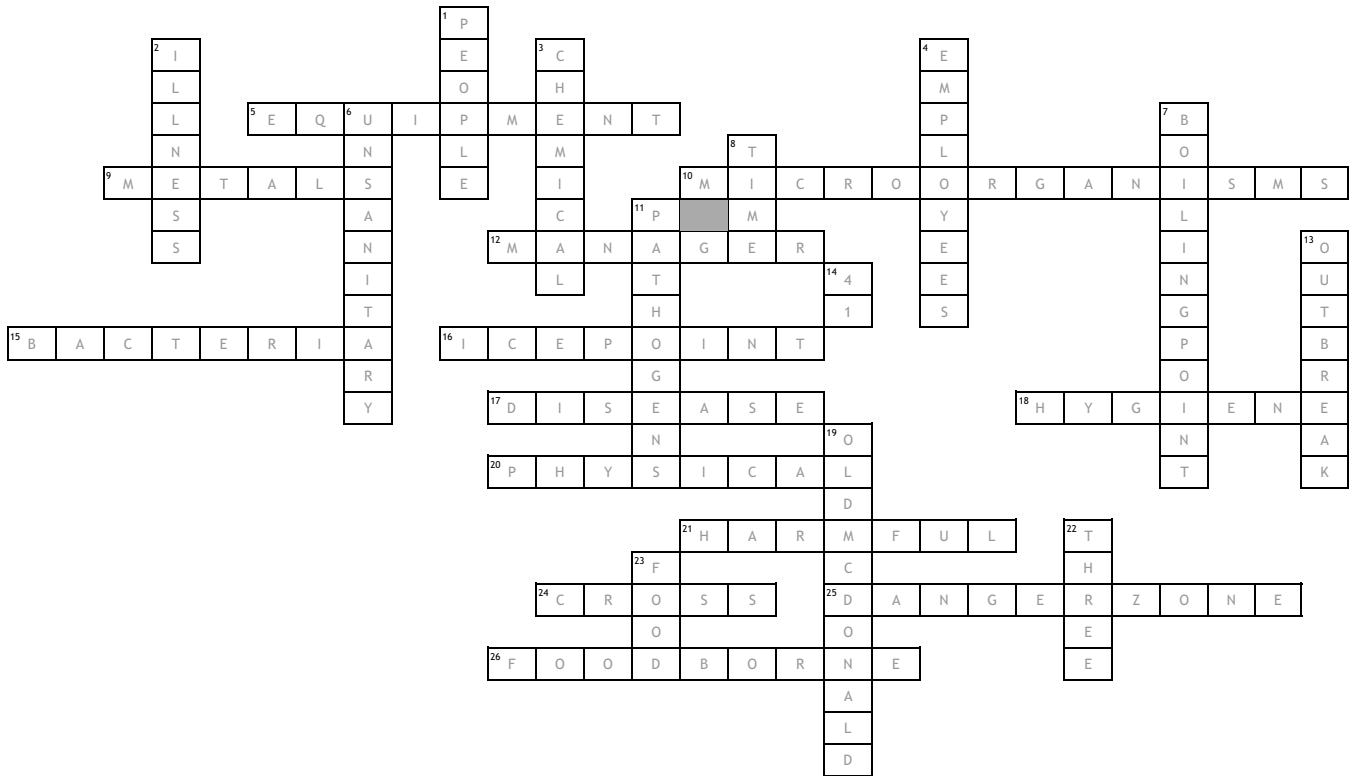


# Food borne illnesses



**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.