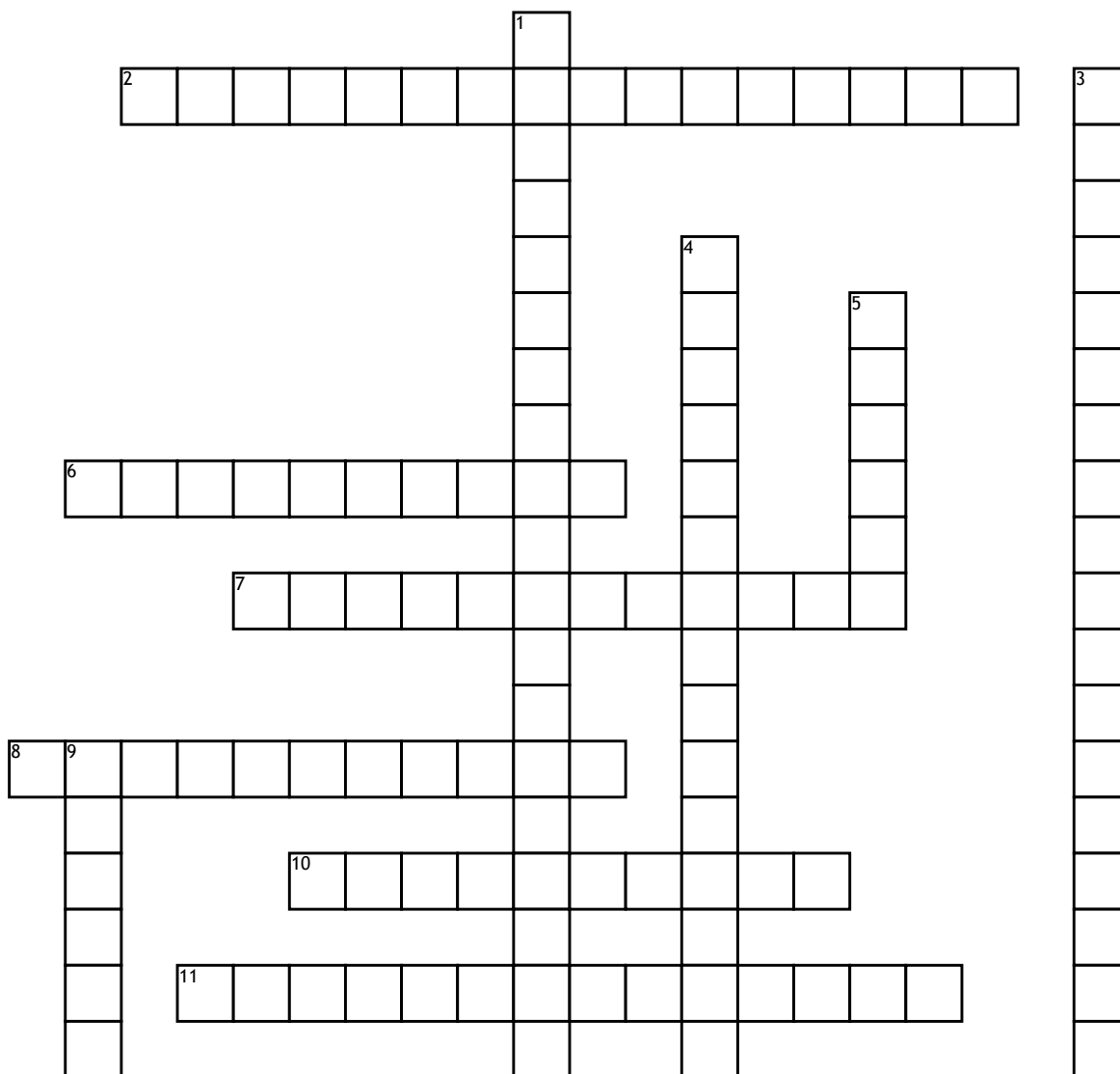


Name: _____

Date: _____

Culinary Arts: FOOD SAFETY



Across

2. sickness caused by eating food that contains a harmful substance
6. means keeping food safe to eat by following proper food handling and cooking practices
7. substances that make food unfit for use
8. moisture loss caused when food is improperly packaged or stored in the freezer too long
10. the prevention of illness through cleanliness
11. living creatures that are visible only through a microscope

Down

1. the surest way to test doneness is to use a food thermometer to check the ?
3. occurs when harmful bacteria spread from one food to another
4. keeping yourself clean to avoid transferring harmful bacteria when handling food
5. protected cells that develop into bacteria under the right conditions
9. the immediate removal of a product from store shelves