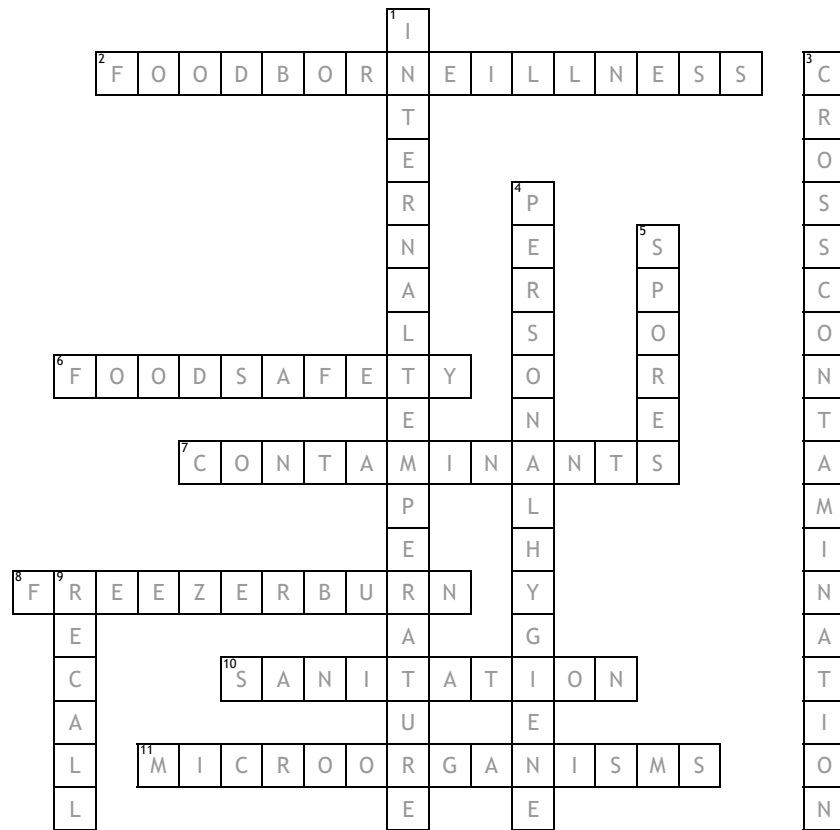


Culinary Arts: FOOD SAFETY



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