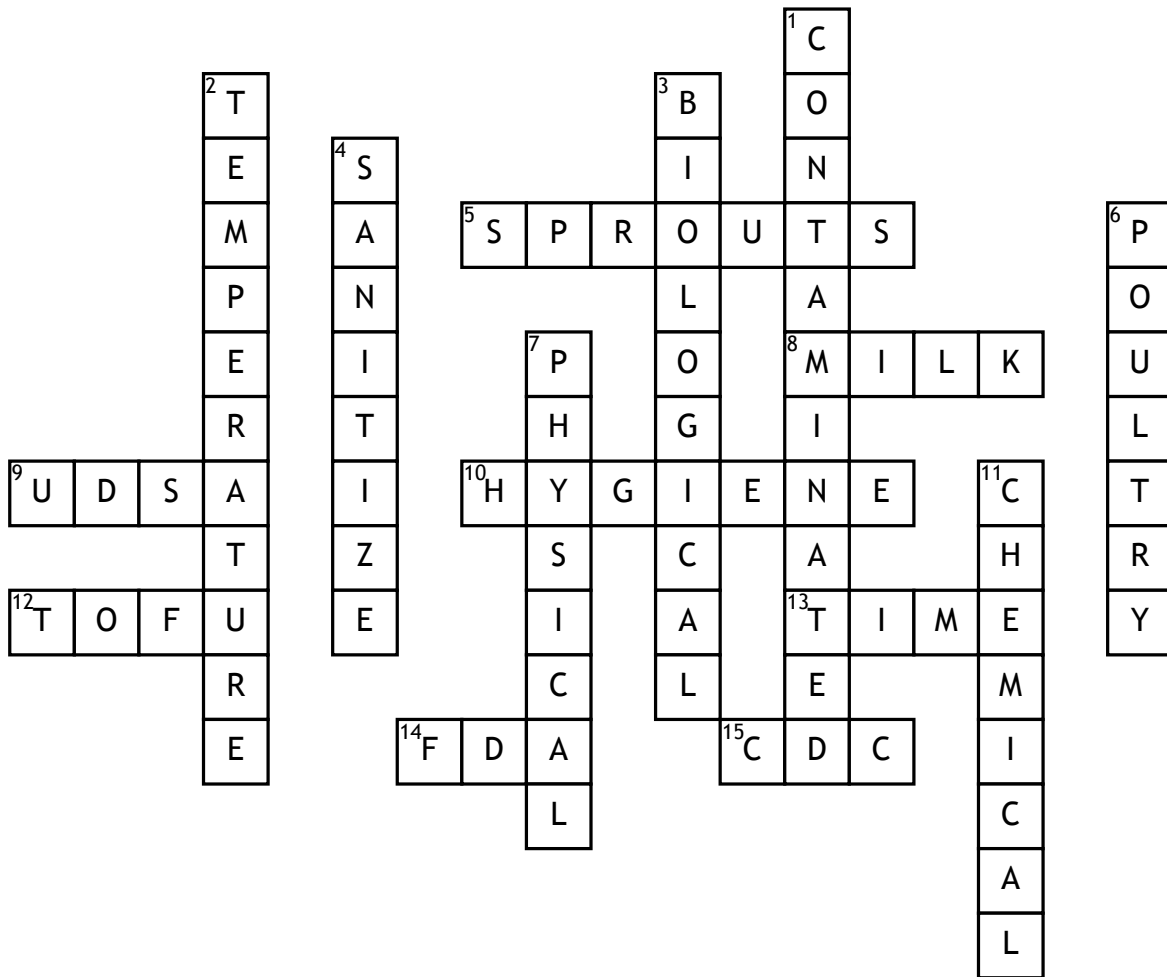


# Chapter 1 : Providing Safe Food



## Across

5. TCS Food  
 8. TCS Food  
 9. Inspects just meat, poultry, and eggs  
 10. Practice good \_\_\_\_\_ while dealing with food  
 12. TCS Food  
 13. Challenge in food safety

14. Who inspects all food except meat, poultry, and eggs  
 15. Conducts research for causes of a foodborne illness

## Down

1. Don't use \_\_\_\_\_ equipment

2. Food can get contaminated if it it held at the wrong \_\_\_\_\_

3. Pathogens  
 4. You should do this before preparing to cook  
 6. TCS Food  
 7. Foreign objects  
 11. Contaminate food if used incorrectly