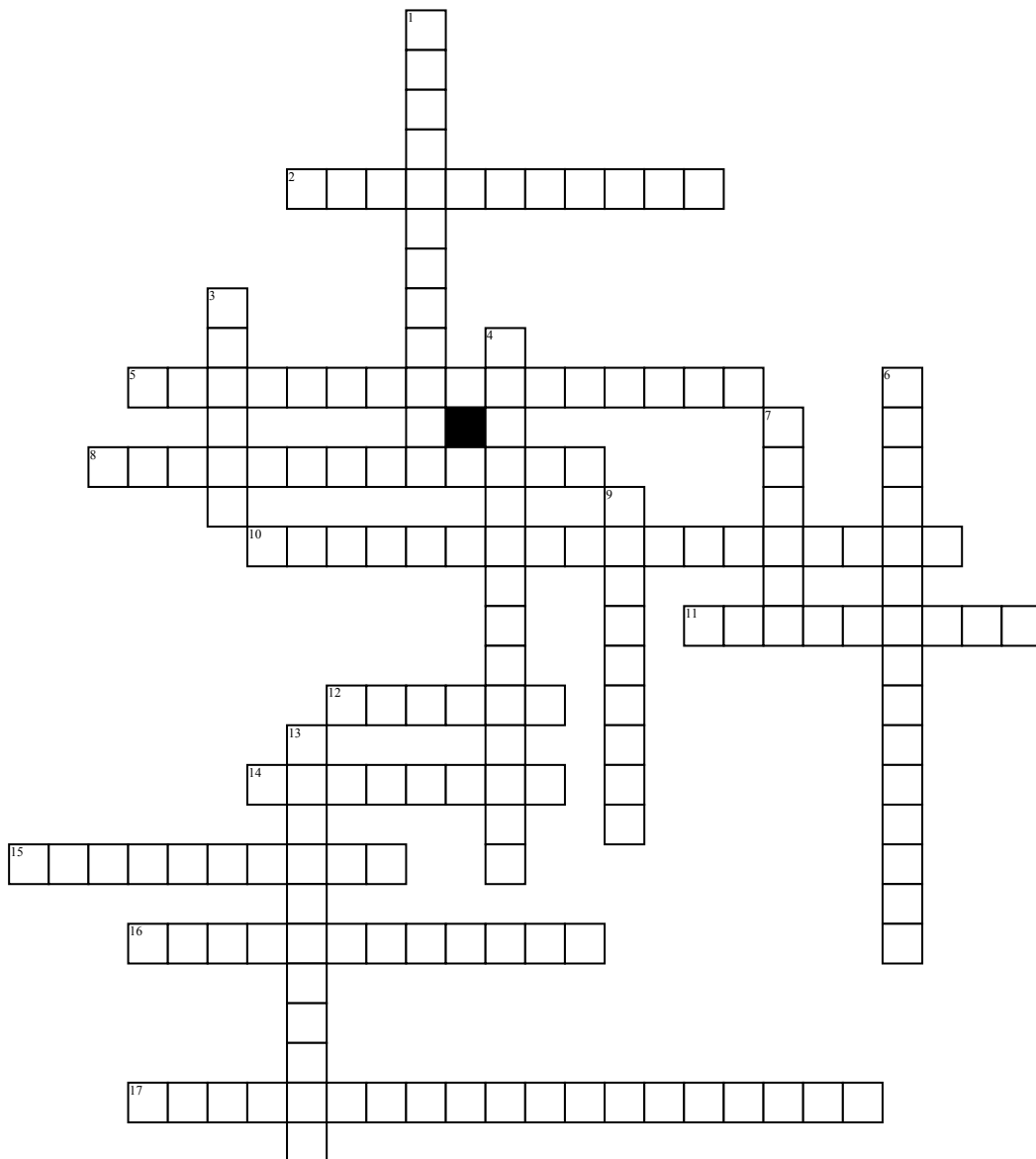


# Chapter 20 Food Safety & Storage



## Across

2. process of exposing food to high intensity energy waves to increase its shelf life and kill harmful microorganisms  
 5. sickness caused by eating food that contains a harmful substance  
 8. scrubbing your hands using soap and warm for 20 seconds  
 10. harmful bacteria spread from one food to another  
 11. maximum safe level for a certain chemical in the human body  
 12. poisons that can cause illness

14. ranges from sugar to seaweed and can be used by food processors for specified uses without further testing  
 15. keeping food safe to eat by following proper food handling and cooking practices  
 16. the use of biological agents - bacteria, viruses, and toxins - to harm people, animals, or plants  
 17. temperature at the center of the thickest part of the food

## Down

1. substances that make food unfit for use

3. protected cells that develop into bacteria under the right conditions  
 4. living creatures that are visible only through a microscope  
 6. keeping yourself clean  
 7. immediate removal of a product from store shelves  
 9. spoilage due to breakdown of fats  
 13. moisture loss caused when food is improperly packaged or stored in the freezer too long