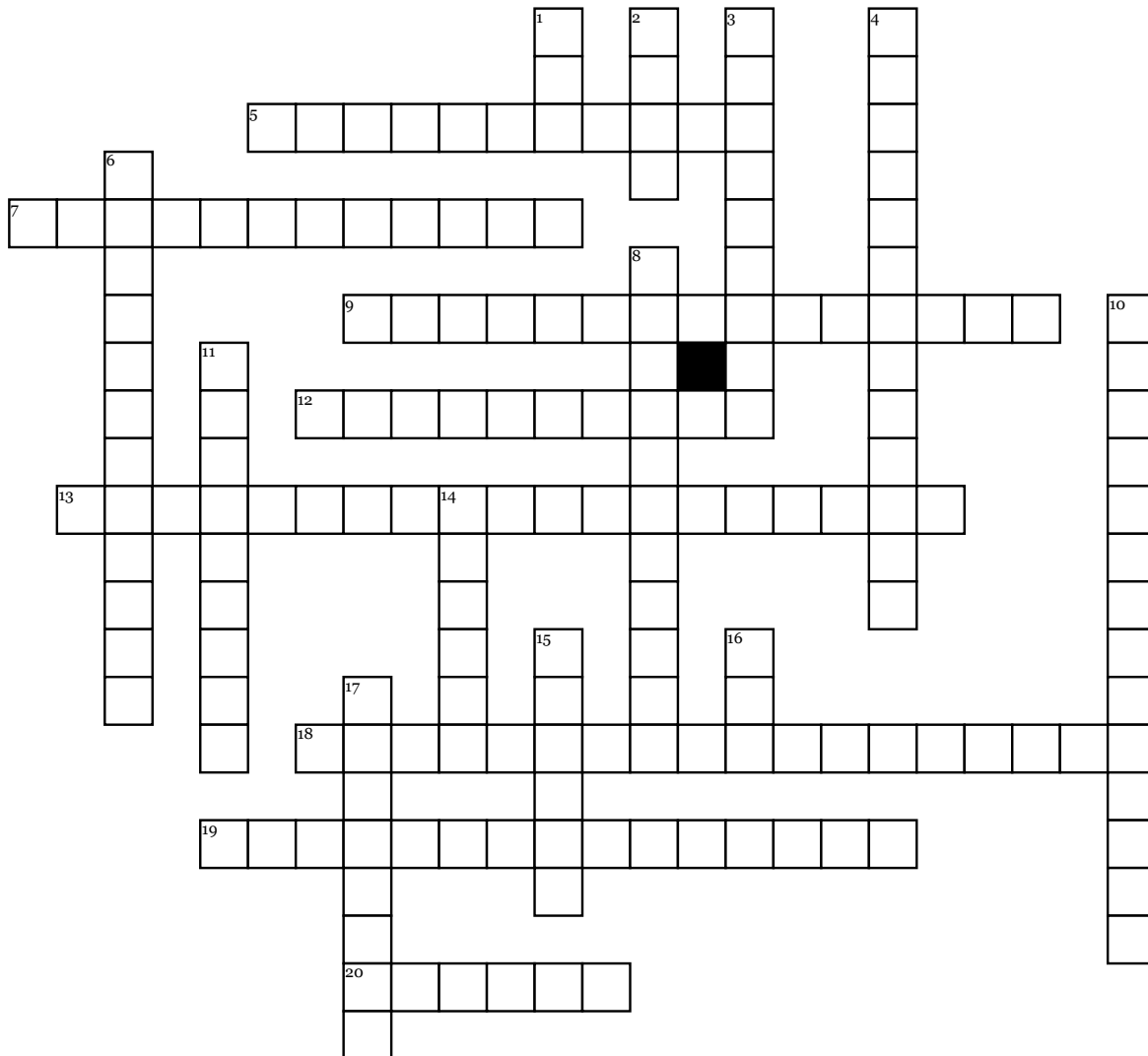


Name: _____

Date: _____

Chapter 20



Across

- 5.** Exposing food to high intensity energy waves to increase its shelf life
7. Intentional use of biological agents
9. Sickness caused by eating food that contains a harmful substance
12. Keeping food safe to eat by following proper food handling and cooking practices
13. This temperature registered at the center of the thickest part of the food

- 18.** When harmful bacteria spreads from one food to another
19. Keep your self clean to avoid transferring harmful bacteria when handling food
20. Protected cells that develop into bacteria under the right conditions

Down

- 1.** Environmental protection agency
2. Food safety and inspection service
3. Spoilage due to breakdowns of fat

- 4.** Washing your hands for 20 seconds
6. Substances that make food unfit to eat
8. Moisture loss caused when food is improperly packaged or stored in a freezer too long
10. Living creatures that are visible only through a microscope
11. Maximum safe level for a certain chemical in the human body
14. Poisons that can cause illness
15. The immediate removal of a product from store shelves
16. Food and drug administration
17. "Generally recognized as safe"