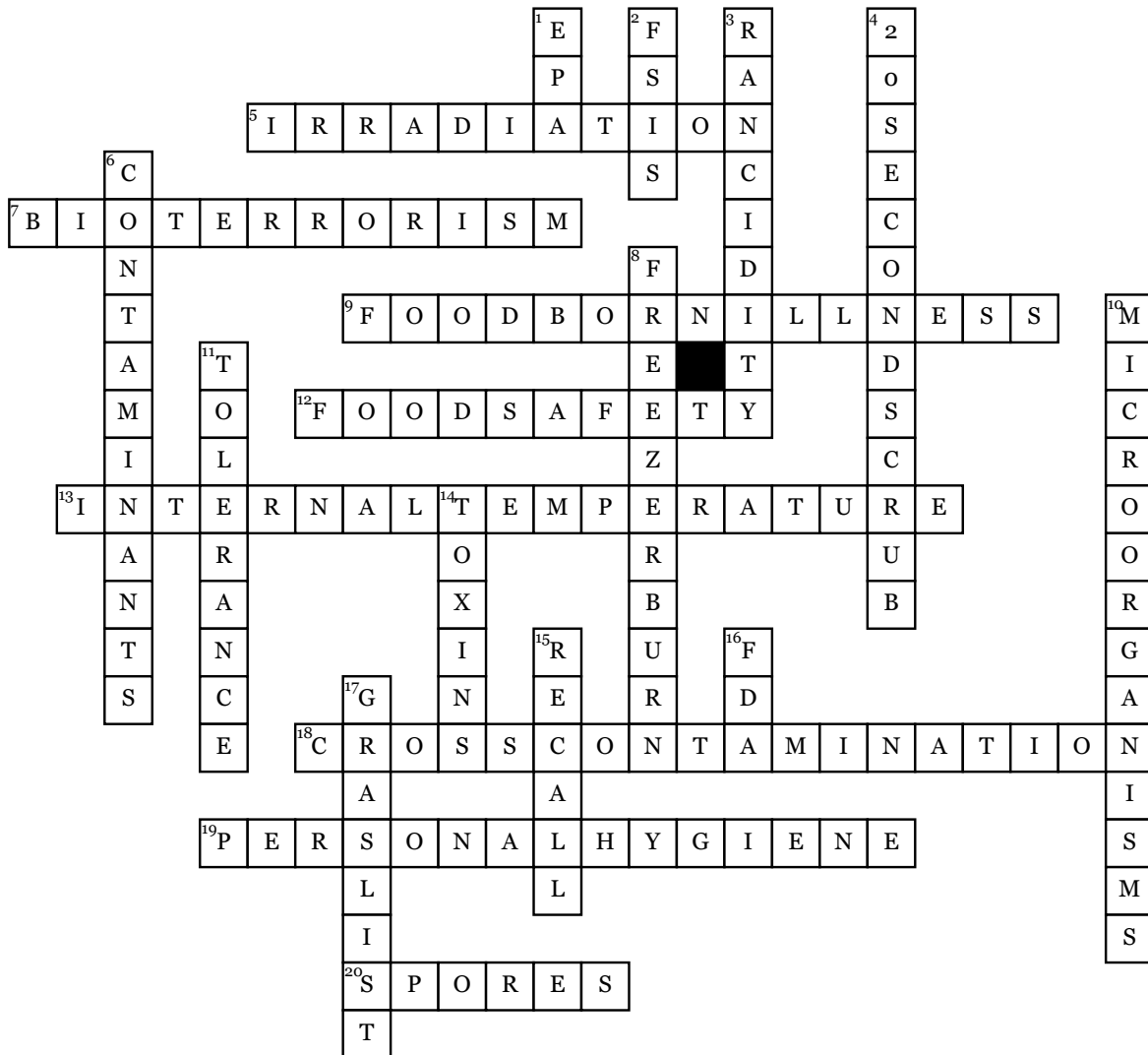


Name: \_\_\_\_\_

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"