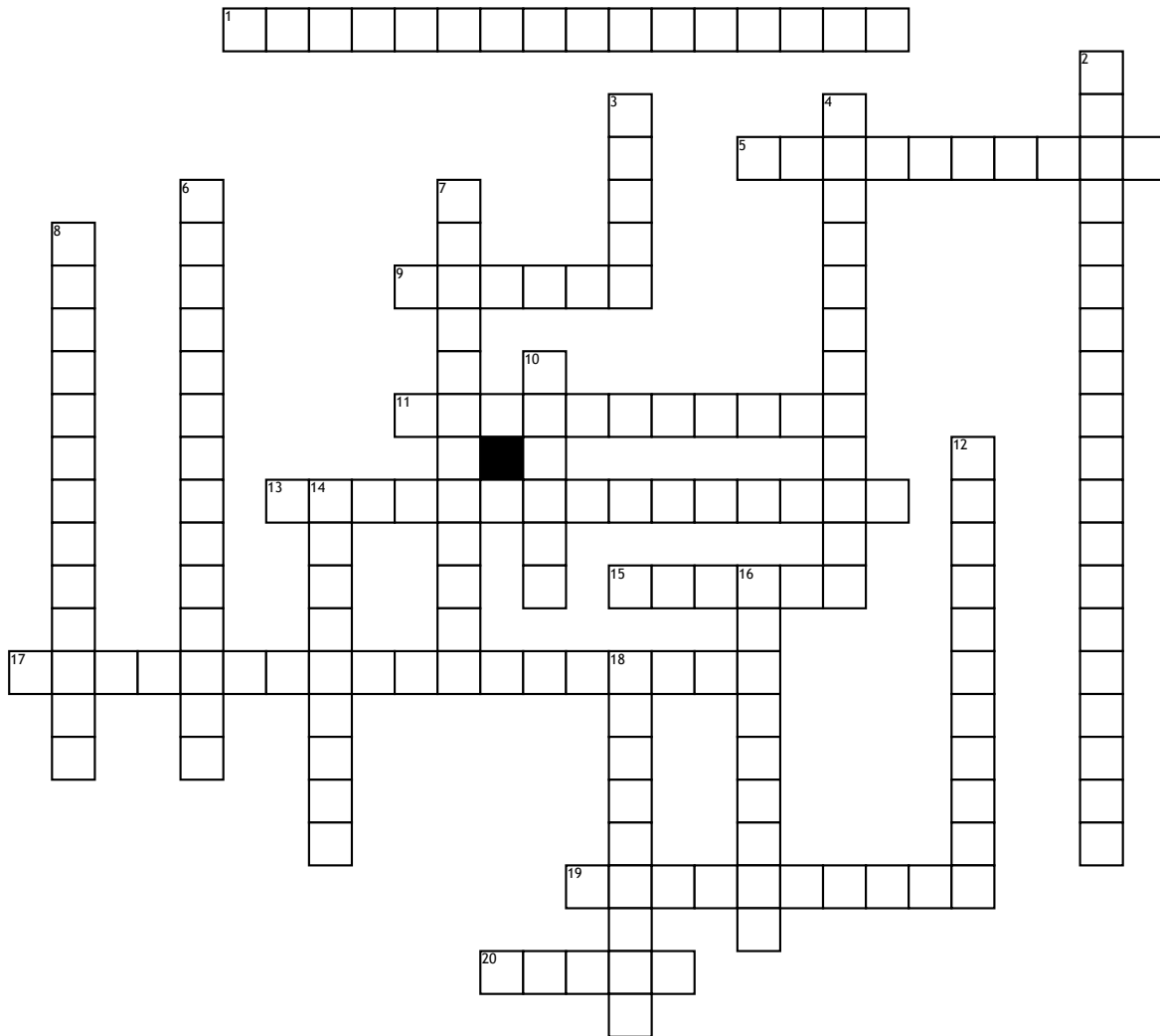


Name: _____

Date: _____

Foods Chapter 20



Across

1. Fever, headache, and digestive troubles are symptoms of a
5. Keeping food safe to eat by following proper food handling and cooking practices
9. Poisons that can cause illness
11. This happens when moisture is lost caused when food is improperly packaged or stored in the freezer to long
13. The practice of you keeping yourself clean to avoid transferring harmful bacteria when handling food
15. Protected cells that develop into bacteria under the right conditions
17. This occurs when harmful bacteria spreads from one food to another
19. The prevention of illness through cleanliness and of food safety

20. This is designed to predict and prevent threats to food safety at various points in food processing and service

Down

2. The surest way to check for doneness is to use a food thermometer to check the
3. Shellfish should be stored in a refrigerator for a max of
4. Substances that make food unfit for use are
6. Living creatures that are visible only through a microscope
7. The intentional use of biological agents to harm people, plants, or animals
8. A certain kind of technique used when washing hands

10. The action of immediate removal of a product from store shelves

12. The process of exposing food to high-intensity energy waves to increase its shelf life and kill harmful microorganisms

14. When doing this you want to choose a restaurant that looks very clean and well maintained

16. This is what happens to whole grain products due to their high oil content

18. The max safe level for a certain chemical in the human body