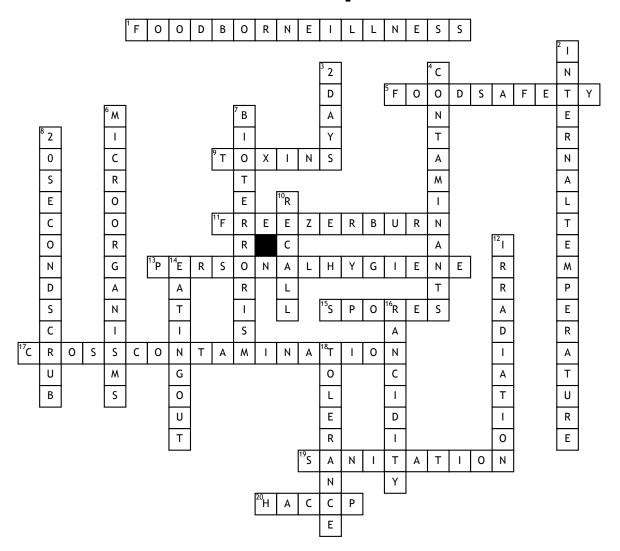
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## Foods Chapter 20



## **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
- **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 refridgerator 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 an dkill 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