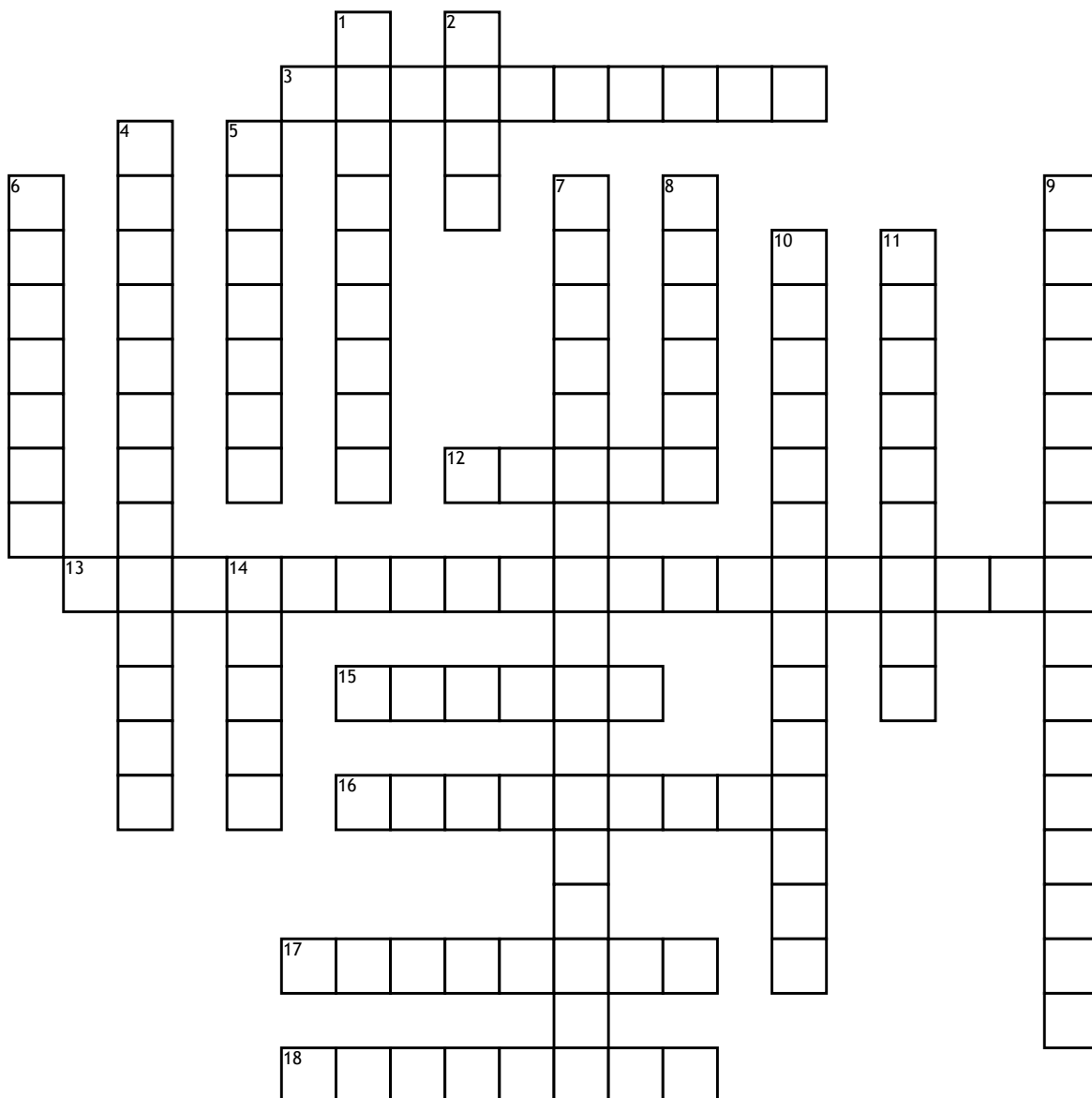


Name: _____ Date: _____ Period: _____

Sanitary Food Handling



Across

3. using heat or chemicals to reduce the number of pathogens on a surface to safe levels
 12. biological hazard that can cause illness when they invade a cell
 13. contamination caused by introducing disease-causing substances directly to food
 15. an agent which has the potential to cause harm to a vulnerable target
 16. a type of parasitic worm
 17. disease-causing organism

18. capable of producing food-borne illness

Down

1. foods that will not make you sick or hurt you when you eat them
 2. always keep this clean and sanitized
 4. measurement of the amount of moisture available in food
 5. to use again
 6. fish having high amounts of this should avoided
 7. When food enters temperature range from 41 F to 135 F.

8. single-celled or multi-celled organism that can be beneficial or cause a food-borne illness
 9. an illness that results from eating contaminated foods
 10. a process involving restricting access of pests, disposing of waste properly and using pesticides
 11. multi-celled organisms that reproduce on their own and need a host
 14. a bacteria found in the intestines of humans and other animals