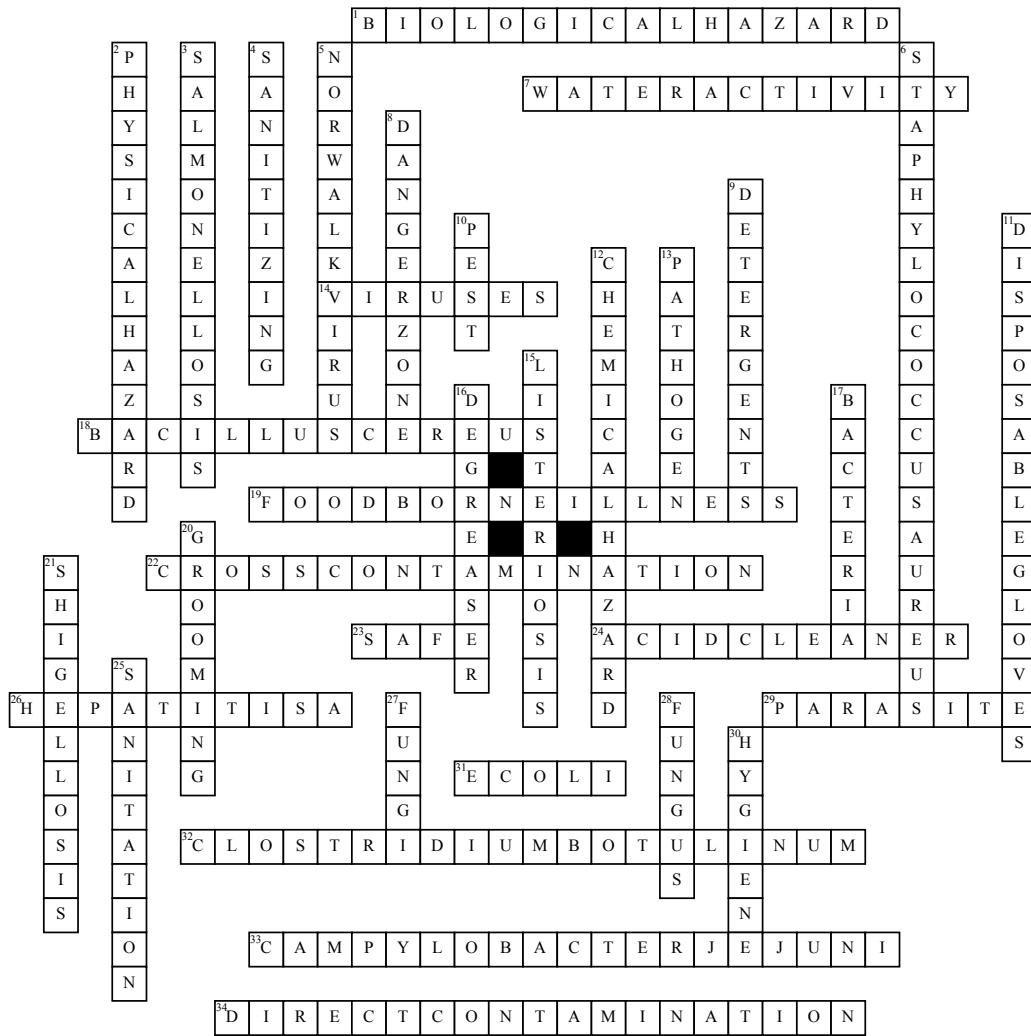


Name: _____

Food Safety Part 1



Across

1. Refers to the danger of food contamination by disease-causing microorganisms (bacteria, viruses, parasites, or fungi) and their toxins and by certain plants and fish that carry natural toxins.
7. Most foods have a _____ above 0.95 and that will provide sufficient moisture to support the growth of bacteria, yeasts, and mold.
14. The symptoms and severity of food poisoning vary, depending on which bacterias or _____ have contaminated the food.
18. A variety of foods, particularly rice and leftovers, as well as sauces, soups, and other prepared foods that have sat out too long at room temperature is a cause for what?
19. A disease that is carried or transmitted to humans by food containing harmful substances.
22. When bacteria spread between food, surfaces or equipment.
23. Handling, preparation, and storage of food in ways that prevent any illnesses, are examples of being _____.
24. Detergents more efficiently remove fat- and protein-based soils, while mineral-based soils require _____.
26. The disease is spread primarily through food or water contaminated by stool from an infected person.
29. A microorganism that needs a host to survive. Examples: Cryptosporidium, Toxoplasma.

31. To stop from getting _____, avoid eating high-risk foods, especially undercooked ground beef.
32. _____ is often found in home-canned foods that are low in acid, such as green beans, corn and beets.
33. Raw and undercooked poultry can cause _____.
34. _____ occurs when one type of food touches or drips onto another type of food which may be raw or cooked.

Down

2. Include ergonomic hazards, radiation, heat and cold stress, vibration hazards, and noise hazards.
3. You usually get _____ by eating contaminated food.
4. Make clean and hygienic.
5. People who are infected with _____ can spread it directly to other people, or can contaminate food or drinks they prepare for other people.
6. _____ can cause food poisoning when a food handler contaminates food and then the food is not properly refrigerated.
8. If you leave food out of refrigeration over 2 hours, what is this called?
9. Alkaline _____ more efficiently remove fat- and protein-based soils, while mineral-based soils require acid cleaners.
10. A destructive insect or other animal that attacks crops, food, livestock, etc.

11. State law does not require _____ to be worn, but does require that ready-to-eat food be prepared and served without bare hand contact.
12. In the food industry, there are various types of _____.
13. A microorganism that is infectious and causes disease.
15. _____ is killed by cooking and pasteurization.
16. It cuts through heavy buildups of grease and caked-on food soils quickly.
17. Washing chicken and other poultry does not remove _____.
20. Personal _____ and hygiene are two of the most important factors in food handling, not only for company image but also for food safety.
21. Foods most often associated with _____ outbreaks are salads and sandwiches that involve a lot of hand contact in their preparation, and raw vegetables contaminated in the field.
25. Foodborne illness cases can be attributed to poor _____ and food hygiene.
27. Bacteria and _____ may grow inside the refrigerator if dryness and cleanliness are not maintained.
28. _____ spreads quickly in fruits and vegetables.
30. It is vital that good standards of personal _____ are maintained by food handlers.

Word Bank

Disposable gloves	Fungus	Pest	Listeriosis	Campylobacter Jejuni	Sanitizing
Acid Cleaner	Degreaser	Water Activity	Grooming	Parasite	Bacteria
Foodborne illness	Pathogen	Bacillus Cereus	Direct Contamination	Cross-contamination	Norwalk Virus
Safe	Hygiene	Clostridium Botulinum	Physical Hazard	Viruses	Hepatitis A
Chemical Hazard	E. Coli	Fungi	Sanitation	Salmonellosis	Detergents
Biological hazard	Staphylococcus aureus	Danger Zone	Shigellosis		