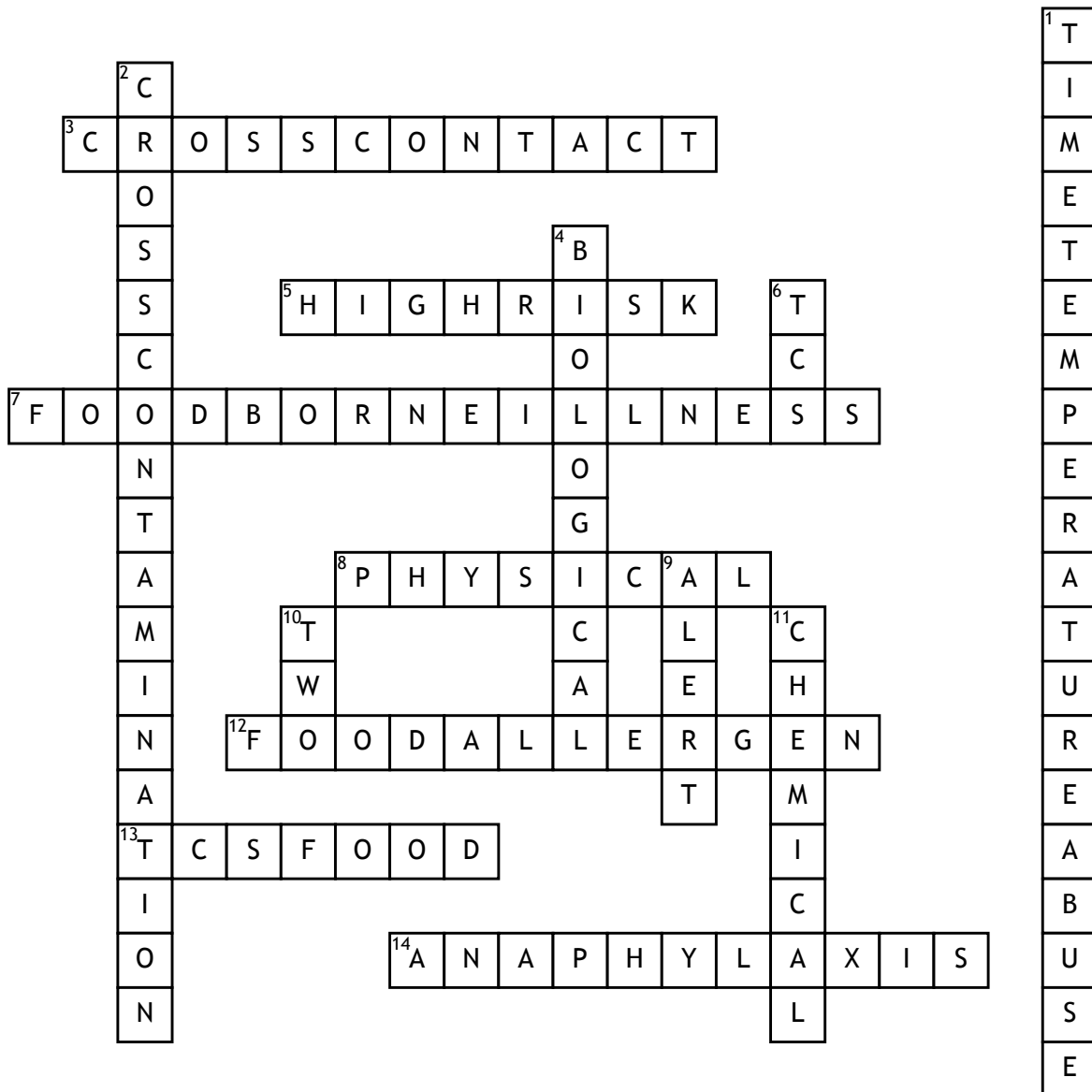


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Chapters 1 and 3



## Across

3. We must make sure that allergens are not transferred from food or food-contact surfaces containing an allergen to the food being served. This is called?
5. These group of people include preschool-age children, elderly people, and people with compromised immune systems
7. A disease transmitted to people by food
8. Foreign objects such as fish bones in fillets are what type of contaminant?

12. Is a protein in a food or ingredient that some people are sensitive to

13. Food requiring time and temperature control for safety is

14. A severe allergic reaction that can lead to death

## Down

1. Food is not held or stored at the correct temperature is called
2. Pathogens can be transferred from one surface or food to another is

4. Pathogens are a threat to food. They are a \_\_\_\_\_ contaminant.

6. Ready-to-eat food is also known as \_\_\_\_\_ food

9. The acronym for the food defense program

10. How many does it take to have a foodborne-illness outbreak

11. \_\_\_\_\_ contaminants can be used incorrectly and may come in contact with food. They include cleaners, sanitizers, and polishes.