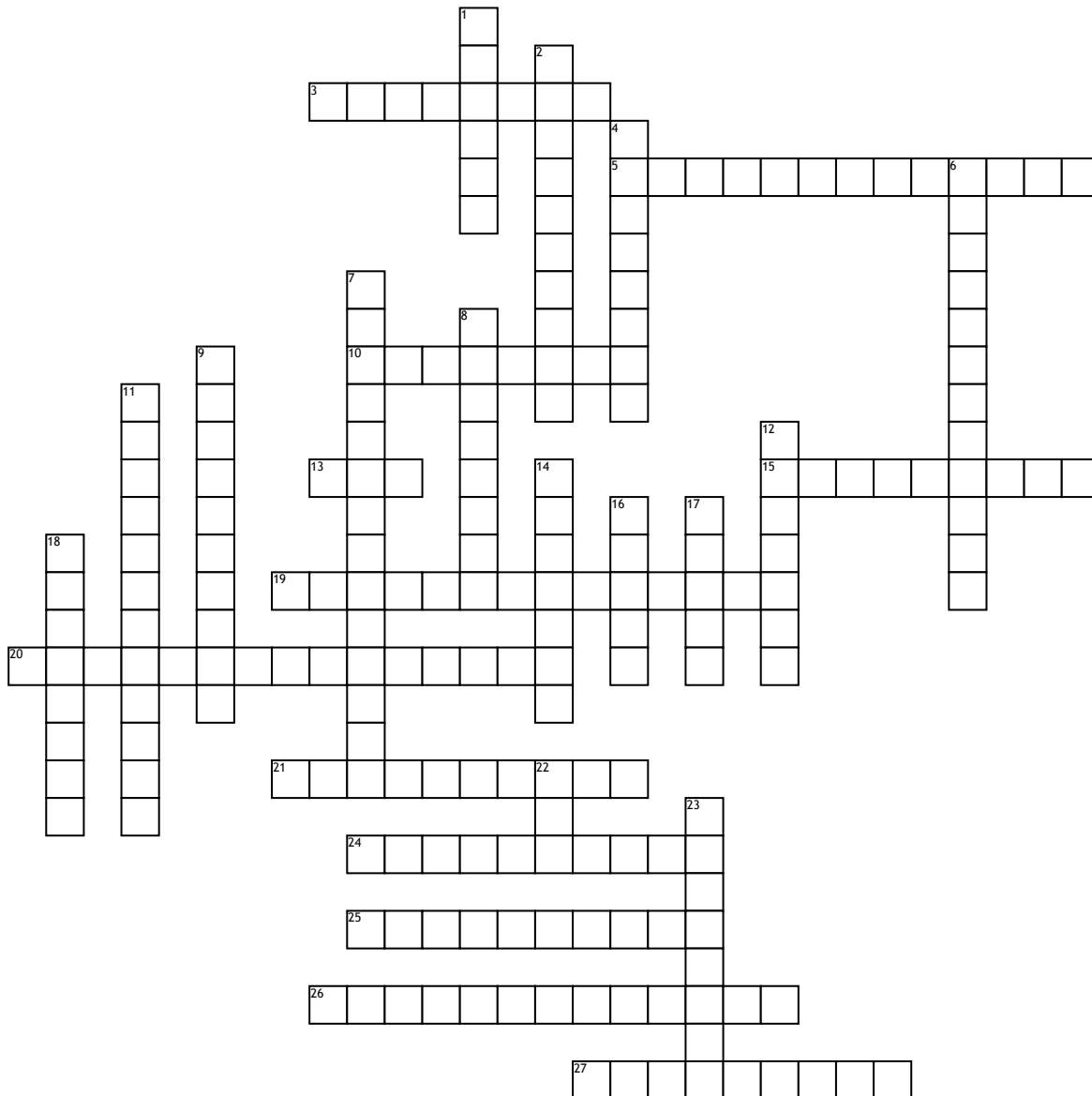


BHTM370 CH.1



Across

3. Hazards caused by substances that are added during food processing
 5. Bacteria that within a temperature between 0 and 21C
 10. Remove of visible soil
 13. A phase where bacteria doubling in number every few minutes
 15. Eating food containing disease causing microorganisms
 19. Bacteria that can be prevented by a good hand washing and personal hygiene
 20. Bacteria found in raw milk, lettuce and unpasteurized apple cider
 21. Bacteria that grow at temperature between 21 and 43 C
 24. Hazards caused by bacteria viruses and fungi

25. Bacteria available in raw poultry, dairy products

26. The presence of substances in the food that can be harmful to humans

27. Bacteria that can not grow in presence of oxygen

Down

1. Food that have PH below 7

2. Bacteria that can make people ill if they or their toxins are consumed with food

4. Bacteria that degrade food so they taste and smell bad

6. Eating food that contains harmful chemicals

7. Includes germs and microbes

8. Healthful and Hygienic

9. A phase where the number of new bacteria equals the number of dying bacteria

11. Bacteria that grows at temperature above 43 C

12. Are much smaller than bacteria

14. Bacteria that must have oxygen to grow

16. Enables a cell to survive environmental stress

17. Follows the flow of food and identifies each step where contamination may occur

18. Hazards caused by foreign objects in food

22. A phase where bacteria exhibit little or no growth

23. Food that have PH above 7