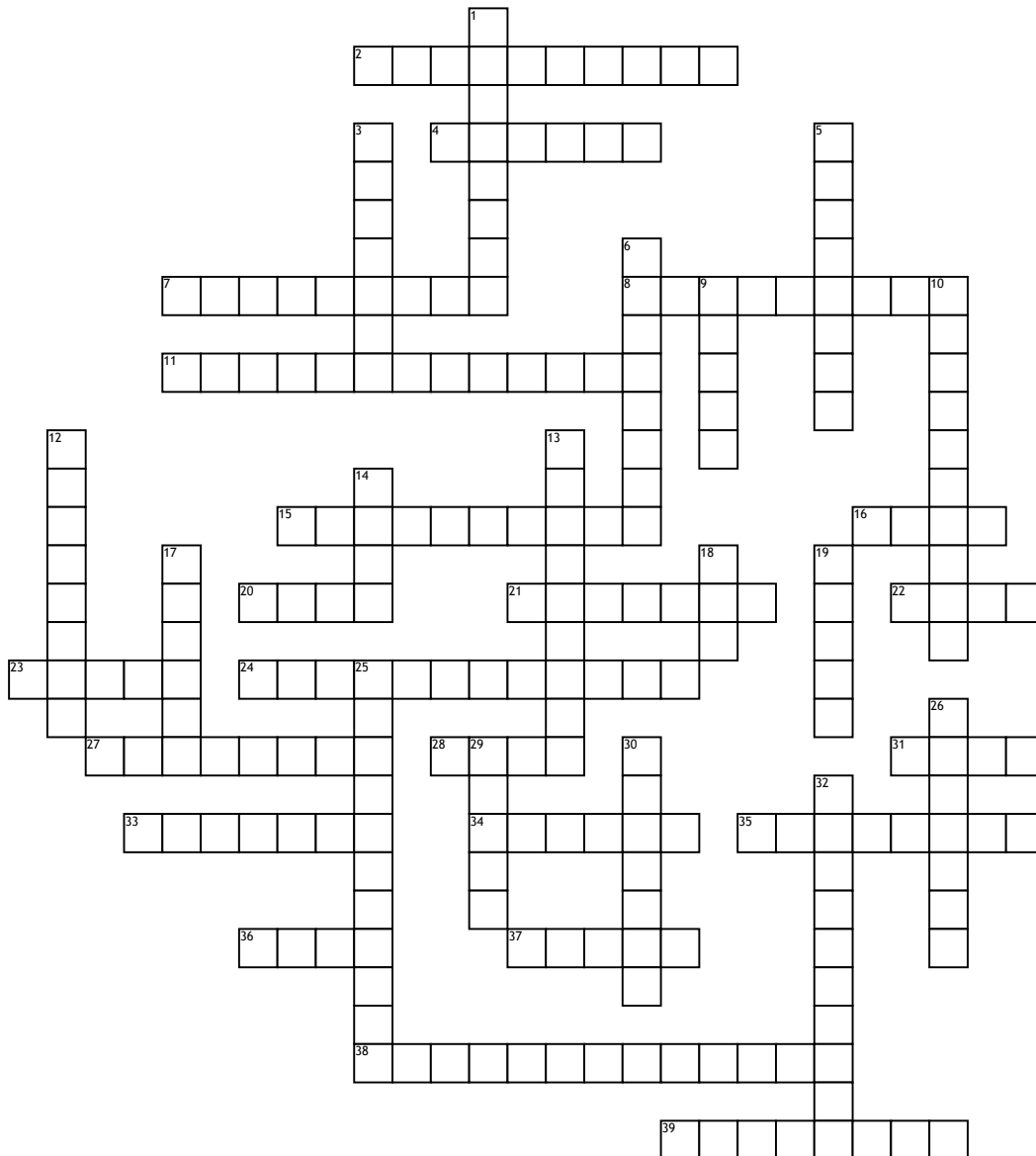


Name: _____

Date: _____

Chapter 1 Food Safety



Across

2. _____ are a type of parasite often found in pork and wild game meats. Pg 6
4. Disposable _____ prevent your bare hands from coming into contact with ready-to-serve food. Pg 14
7. There are four basic types of biological hazards: Bacteria, Viruses, _____ and Fungi. Pg 5
8. A virus found in shellfish from polluted water is called _____. Pg 8
11. _____ should be kept between 36-40 degrees Fahrenheit. Pg 22
15. Living organisms found in or on foods that can make us sick are called _____ hazards. Pg 4
16. E. Coli is a bacteria most often found in raw and uncooked ground _____. Pg 8
20. One of the most important elements in keeping food safe is proper _____ washing. Pg 13
21. 32 _____ 36 degrees Fahrenheit is the ideal storage temperature for meat and _____. Pg 23
22. The _____ of food is the route food takes from the kitchen to the customer. Pg 21
23. Cleaning is a three-step process. You wash, _____ and sanitize. Pg 16
24. Food safety involves activities, standards and procedures necessary to keep foods from becoming _____. Pg 3
27. Botulism is a bacteria found in _____ foods. Pg 8

28. _____ foods are foods that a won't make you sick or hurt when you eat them. Pg 4

31. Sanitizing means that you have used either _____ or chemical to reduce pathogens to a safe level. Pg 16

33. Keeping yourself clean, well groomed and healthy is called personal _____. Pgs 13 & 15

34. Temperatures from 41 to 135 degrees are in the range called the _____ zone. Pg 11

35. Bug sprays, cleaning compounds and fertilizers are examples of _____ hazards found in food. Pg. 6

36. The living cell that a virus invades is called the _____. Pg 6

37. Aw is the abbreviation for _____ activity and is the amount of moisture available in a food. Pg 11

38. Food contamination may be either biological or _____. Pg 4

39. A course in food safety that teaches food handlers safe practices is called a _____ certification. Pg 7

Down

1. The "A" in HACCP stand for _____. Pg 31

3. Keeping hot food in steam tables and cold foods in refrigerators until ready to serve is called _____ food. Pg 27

5. Hair, food packaging, or a bandage are examples of _____ hazards you can find in food. Pg. 6

6. Cross-contamination occurs when a food that is safe, comes in contact with biological, _____, or chemical contaminants. Pg 21

9. Mice, flies, cockroaches and mosquitos are examples of _____. Pg 14

10. _____ is a bacteria found in eggs, poultry and shellfish. Pg 8

12. _____ are single-celled organisms that can live in food or water and also on our skin and clothing. Pg 5

13. There are three ways to thaw food: Refrigerator, under running water and the _____. Pg 26

14. A _____ is an example of a fungus. Pg 6

17. _____ contamination means that a disease-causing substance is introduced directly to a food. Pg 11

18. Flour, tea, sugar, rice and pasta are known as _____ goods. Pg 22

19. FIFO stand for _____ in, First out. Pg 22

25. The "T" in FAT TOM stands for time and _____. Pg 10

26. A chemical hazard found in fish that is released in the air through industrial pollution is called _____. Pg 16

29. Another name for a health inspection is called a food-safety _____. Pg 30

30. Two types of perishable foods are those store in the refrigerator and those stored in the _____. Pg 22

32. To avoid cross-contamination, raw meat and raw _____ should not be on the same work surface. Pg 22