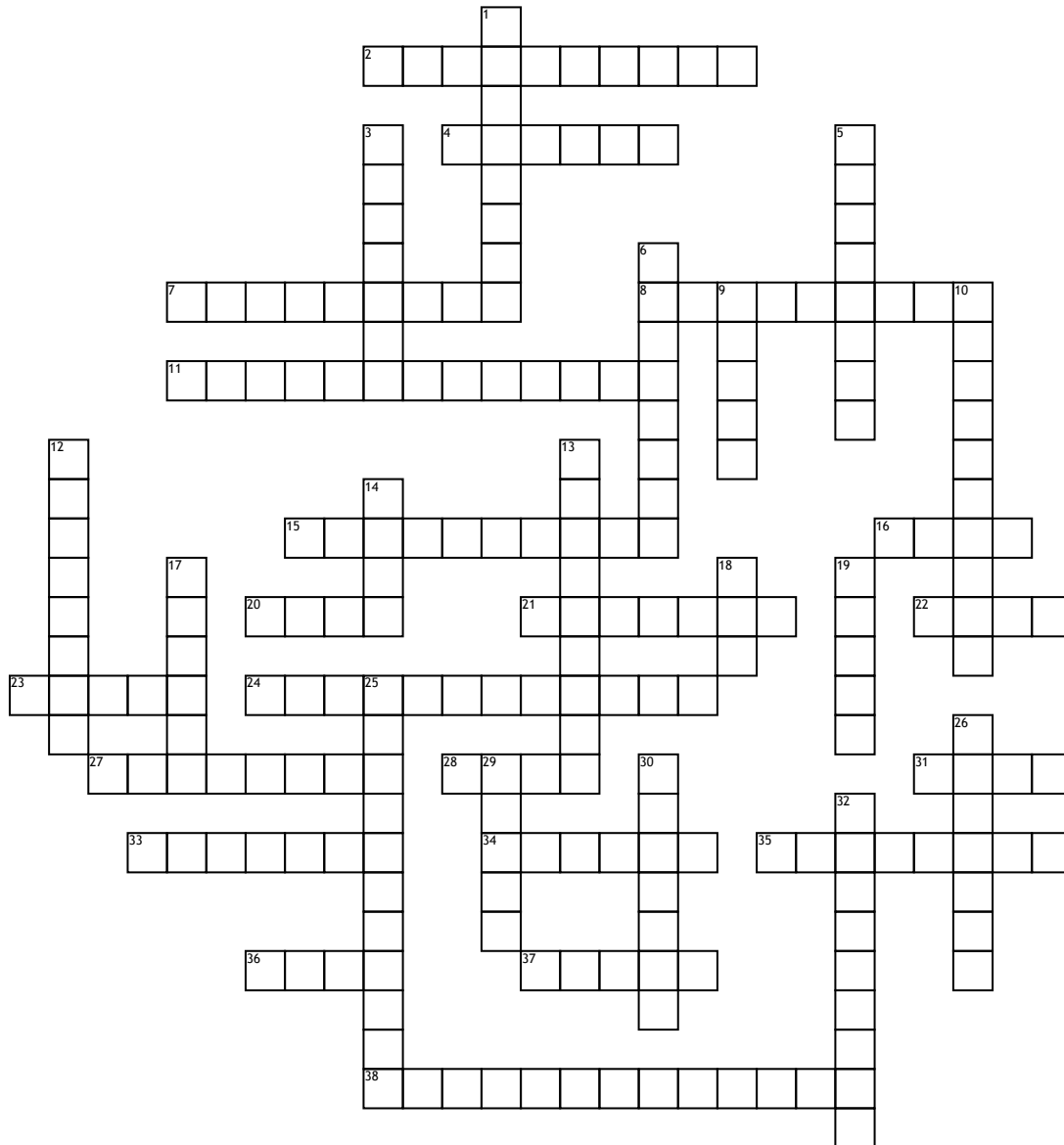


Name: _____

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 substances 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