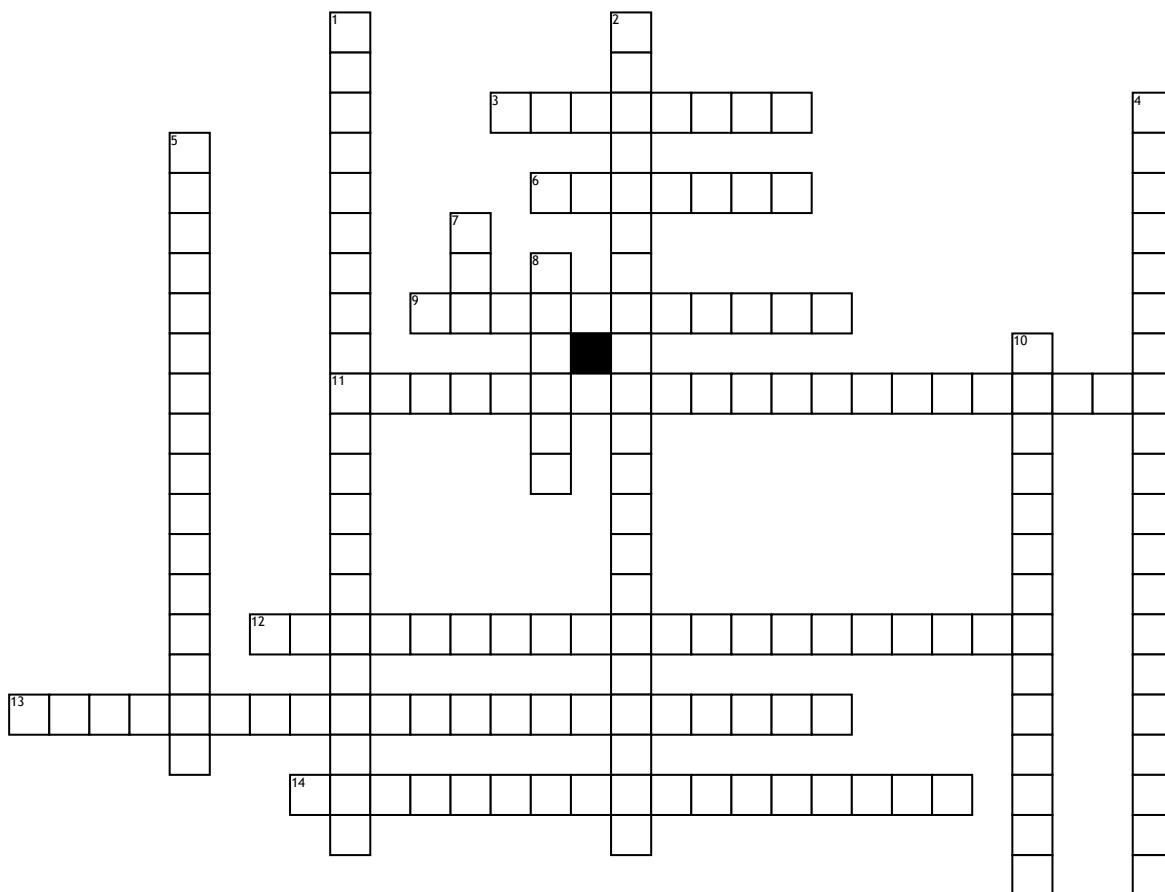


Chapter 5



Across

3. A method in which food is cooked for a long time, sometimes well over 24 hours.
6. To keep from happening or occurring.
9. When ready to eat TCS food must be marked if held for longer than 24 hours.
11. A method for packaging food.
12. Bacteria found in humans - particularly in the hair, nose, and throat. It is associated with foods like are salads and deli meat.
13. The temperature range between 41°F and 135°F.

14. The after hour deliveries from approved source.

Down

1. food that is cooked to the wrong internal temperature, held at the wrong temperature, or cooled and reheated improperly.
2. Bacteria found in dirt, water and plants that lead to the foodborne illness Listeriosis.
4. Bacteria found in water and dirt; commonly linked to incorrectly canned food, ROP, temperature abused vegetables; and untreated garlic-and-oil mixtures.

5. _____ has been inspected and meets all applicable local, state, and federal laws.

7. The agency which inspects all food except meat, poultry and eggs.

8. To not accept.

10. Bacteria found in dirt; commonly linked to cooked vegetables, meat products, milk, cooked rice dishes.