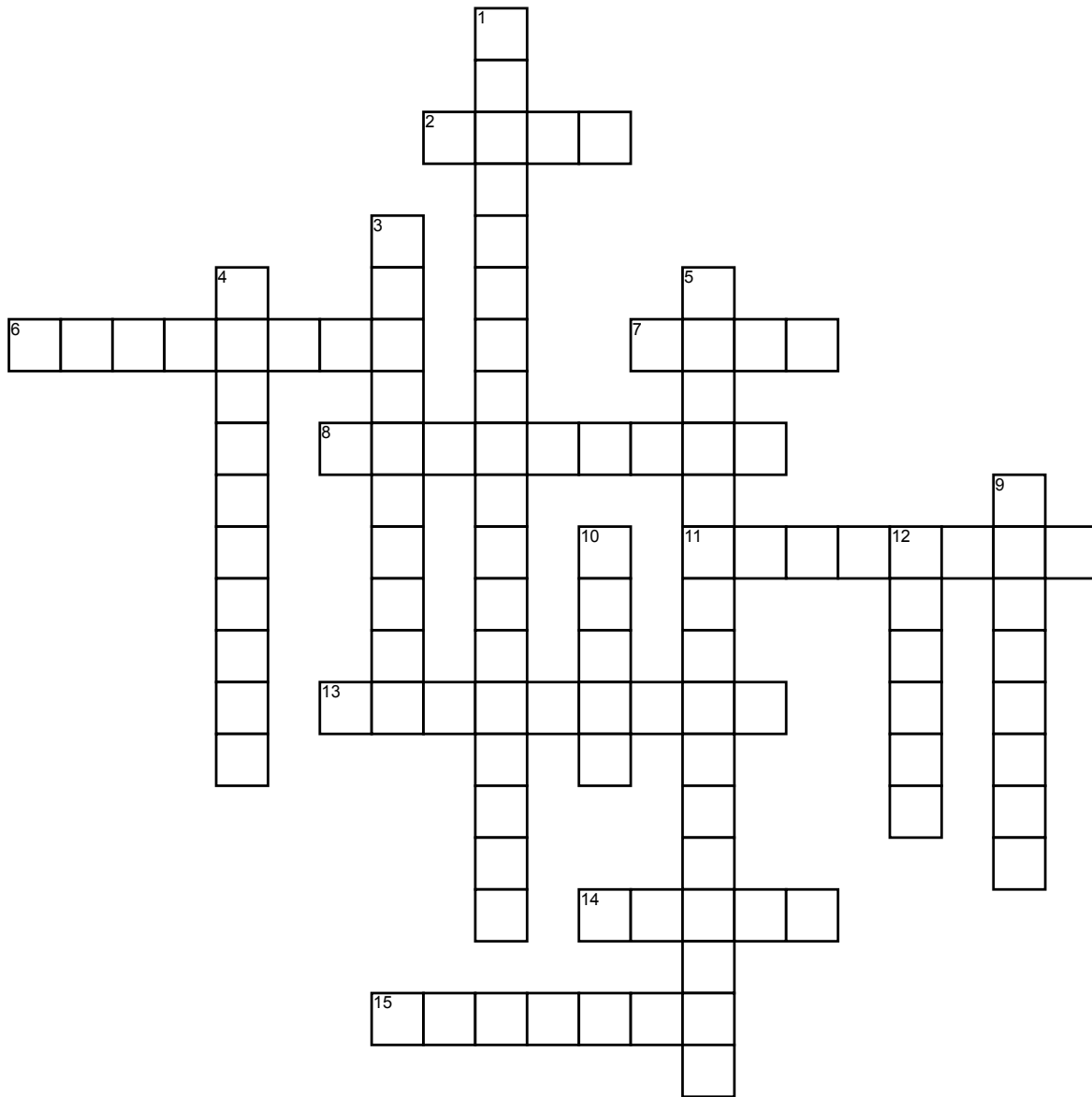


Food Safety



Across

- 2. You should always _____ your food correctly
- 6. Any disease-producing agent
- 7. A growth of fungus that occurs on food or in a home or other moist warm conditions
- 8. A substance used to prevent, destroy or repel any insect, nematode, rodent, predatory animal, parasite, bacteria, fungus, weed or other form of plant or animal life
- 11. When two or more people get the same illness from the same contaminated food or drink

- 13. Raw meat should be _____ from other foods
- 14. A group of microorganisms that includes molds and yeasts
- 15. Any simple sub-microscopic parasites of plants, animals and bacteria that often cause disease and essentially consist of a core of RNA or DNA surrounded by a protein coat

Down

- 1. When bacteria crosses over from one thing to another(ex:food to food)
- 3. The temperature which food should not be kept it

- 4. Keeping food safe to eat by following proper food handing and cooking practices
- 5. Illness caused by food contaminated with bacteria, viruses, parasites or toxins
- 9. Living single-celled organisms
- 10. Your hands should be _____ when cooking food
- 12. The immediate removal of a product from store shelves