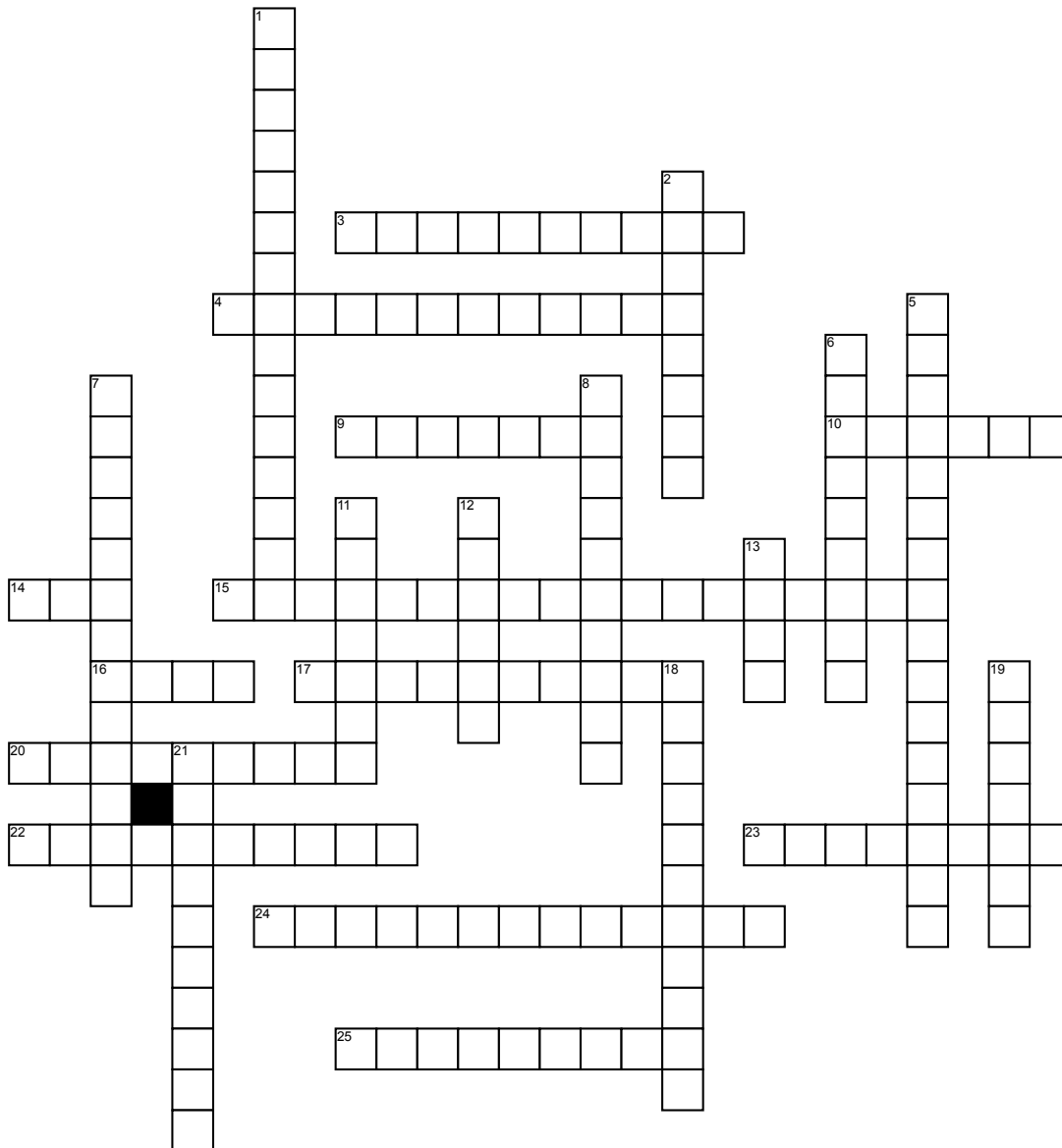


Food Safety Crossword Puzzle



Across

3. This food-borne illness is a bacteria humans can get when infected with contaminated water or food.

4. This is a substance used to preserve foods against spoilage and/or decay.

9. "The Jungle" was written to show the meat and food industry by exposing which city?

10. Children and _____ are the most susceptible to getting sick when coming into contact with foodborne illnesses because they have weaker immune systems.

14. Never let raw meat sit at room temperature for more than _____ hours before putting it in the refrigerator or freezer.

15. The process by which bacteria or other microorganisms are unintentionally transferred from one substance/object to another, with harmful effect.

16. All food items should be _____ before being sold to consumers.

17. Cook all raw beef, pork, lamb, steaks, chops and roasts to a minimum internal temperature of 145 degrees _____.

20. Any and all pieces of equipment that have come into contact with raw or cooked foods should be _____.

22. Leaving food too long in the temperature _____ causes foodborne bacteria to grow to levels that can cause illness.

23. A microorganism that can cause disease:

24. This person wrote "The Jungle."

25. To unthaw meat, you can place it in this substance.

Down

1. When cooking foods, you use this piece of equipment to ensure it is fully cooked and ready to eat.

2. Food-borne illnesses can also include this type of reaction.

5. An infection or intoxication that results from eating food contaminated with live microorganisms or their toxins.

6. The length of time for which an item remains usable, fit for consumption, or saleable.

7. This is a form of food-borne illnesses caused by injection of bacteria or other toxins in food, typically with vomiting and diarrhea.

8. This refers to a scientific discipline describing handling, preparation and food storage in ways that prevent food borne illnesses.

11. You should always _____ cans that are dented, rusted or swollen.

12. Never place _____ food on a plate or surface that previously held raw meat, poultry, seafood, eggs or raw vegetables.

13. You should always wash cutting boards, dishes, utensils and counter tops with _____, soapy water before moving on to the next food item.

18. The degree or intensity of heat present in an object or substance.

19. Never choose meat or poultry in packaging that is _____ or torn.

21. If sick and work at a restaurant or around foods, do not come into contact with foods until _____ hours you have been cleared by a doctor.