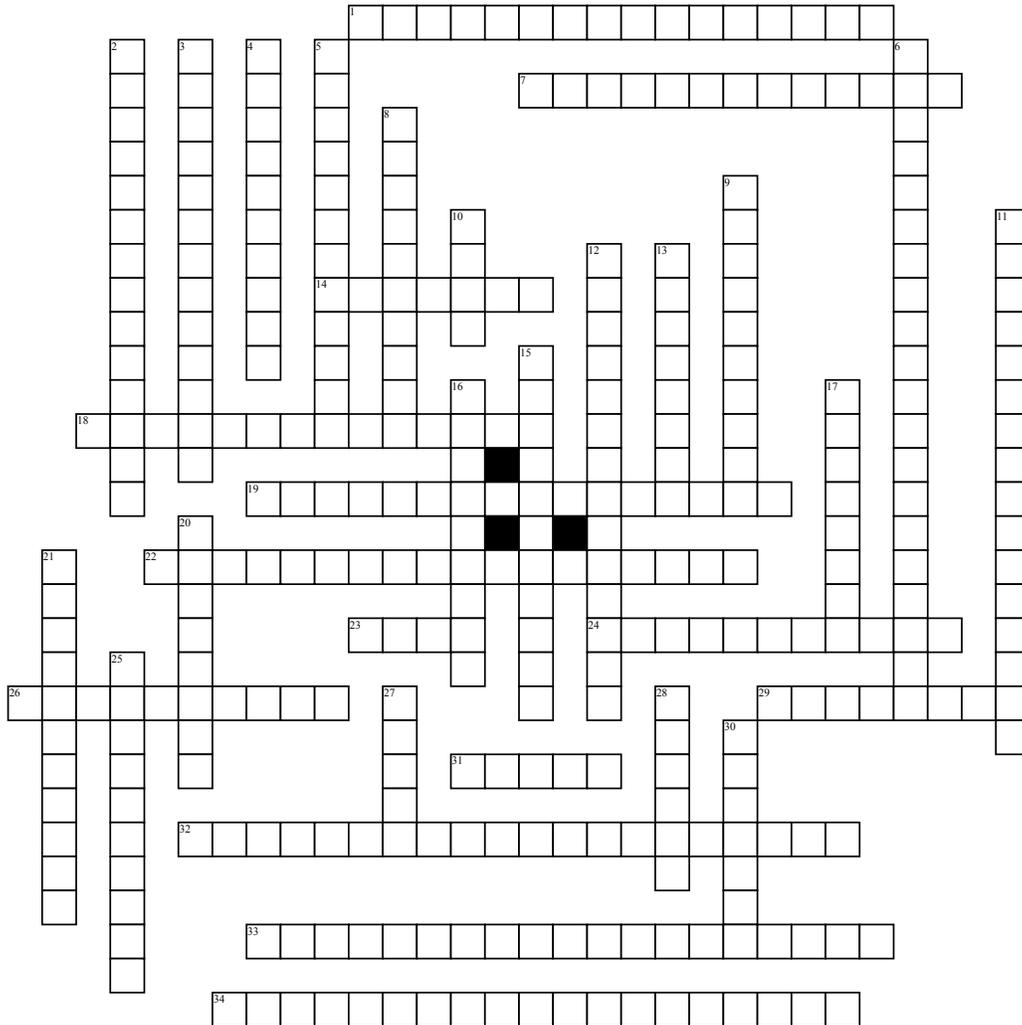


Name: \_\_\_\_\_

# Food Safety Part 1



**Across**

- 1. Refers to the danger of food contamination by disease-causing microorganisms (bacteria, viruses, parasites, or fungi) and their toxins and by certain plants and fish that carry natural toxins.
- 7. Most foods have a \_\_\_\_\_ above 0.95 and that will provide sufficient moisture to support the growth of bacteria, yeasts, and mold.
- 14. The symptoms and severity of food poisoning vary, depending on which bacterias or \_\_\_\_\_ have contaminated the food.
- 18. A variety of foods, particularly rice and leftovers, as well as sauces, soups, and other prepared foods that have sat out too long at room temperature is a cause for what?
- 19. A disease that is carried or transmitted to humans by food containing harmful substances.
- 22. When bacteria spread between food, surfaces or equipment.
- 23. Handling, preparation, and storage of food in ways that prevent any illnesses, are examples of being \_\_\_\_\_.
- 24. Detergents more efficiently remove fat- and protein-based soils, while mineral-based soils require \_\_\_\_\_.
- 26. The disease is spread primarily through food or water contaminated by stool from an infected person.
- 29. A microorganism that needs a host to survive. Examples: Cryptosporidium, Toxoplasma.

- 31. To stop from getting \_\_\_\_\_, avoid eating high-risk foods, especially undercooked ground beef.
- 32. \_\_\_\_\_ is often found in home-canned foods that are low in acid, such as green beans, corn and beets.
- 33. Raw and undercooked poultry can cause \_\_\_\_\_.
- 34. \_\_\_\_\_ occurs when one type of food touches or drips onto another type of food which may be raw or cooked.

**Down**

- 2. Include ergonomic hazards, radiation, heat and cold stress, vibration hazards, and noise hazards.
- 3. You usually get \_\_\_\_\_ by eating contaminated food.
- 4. Make clean and hygienic.
- 5. People who are infected with \_\_\_\_\_ can spread it directly to other people, or can contaminate food or drinks they prepare for other people.
- 6. \_\_\_\_\_ can cause food poisoning when a food handler contaminates food and then the food is not properly refrigerated.
- 8. If you leave food out of refrigeration over 2 hours, what is this called?
- 9. Alkaline \_\_\_\_\_ more efficiently remove fat- and protein-based soils, while mineral-based soils require acid cleaners.
- 10. A destructive insect or other animal that attacks crops, food, livestock, etc.

- 11. State law does not require \_\_\_\_\_ to be worn, but does require that ready-to-eat food be prepared and served without bare hand contact.
- 12. In the food industry, there are various types of \_\_\_\_\_.
- 13. A microorganism that is infectious and causes disease
- 15. \_\_\_\_\_ is killed by cooking and pasteurization.
- 16. It cuts through heavy buildups of grease and caked-on food soils quickly.
- 17. Washing chicken and other poultry does not remove \_\_\_\_\_.
- 20. Personal \_\_\_\_\_ and hygiene are two of the most important factors in food handling, not only for company image but also for food safety.
- 21. Foods most often associated with \_\_\_\_\_ outbreaks are salads and sandwiches that involve a lot of hand contact in their preparation, and raw vegetables contaminated in the field.
- 25. Foodborne illness cases can be attributed to poor \_\_\_\_\_ and food hygiene.
- 27. Bacteria and \_\_\_\_\_ may grow inside the refrigerator if dryness and cleanliness are not maintained.
- 28. \_\_\_\_\_ spreads quickly in fruits and vegetables.
- 30. It is vital that good standards of personal \_\_\_\_\_ are maintained by food handlers.

**Word Bank**

Sanitizing	Pest	Parasite	E. Coli	Bacteria	Fungus
Direct Contamination	Detergents	Hepatitis A	Staphylococcus aureus	Viruses	Pathogen
Grooming	Physical Hazard	Bacillus Cereus	Disposable gloves	Safe	Norwalk Virus
Water Activity	Campylobacter Jejuni	Degreaser	Sanitation	Salmonellosis	Acid Cleaner
Danger Zone	Listeriosis	Hygiene	Fungi	Foodborne illness	Clostridium Botulinum
Cross-contamination	Chemical Hazard	Biological hazard	Shigellosis		