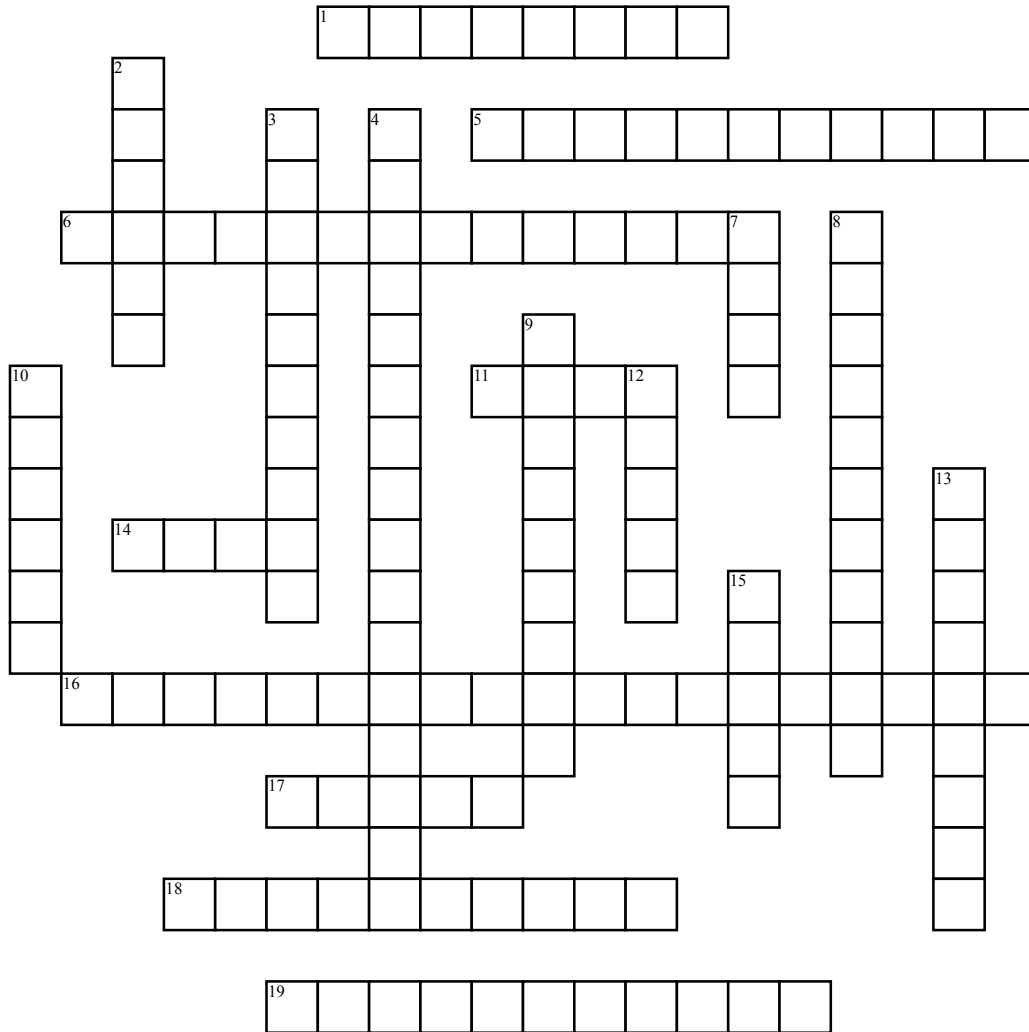


Name: \_\_\_\_\_

# Food Safety Part 2



## Across

1. Food processing in-plant chlorination systems typically produce water for processing with residual available \_\_\_\_\_ levels of no more than 0.5 ppm.  
5. Heat processing a liquid or a food to kill pathogenic bacteria to make the food safe to eat.  
6. Foods contaminated with pathogenic \_\_\_\_\_ usually do not look bad, taste bad, or smell bad.  
11. \_\_\_\_\_ fruits and veggies; but not meat, poultry, or eggs!  
14. First-In First-Out Basis  
16. Cook all poultry to an \_\_\_\_\_ of 165 °F as measured with a food thermometer.

17. Wash surfaces and utensils after each use.

18. Often overlaps with food defense to prevent harm to consumers.

19. Example: 165 °F or until hot and steaming.

## Down

2. The actual \_\_\_\_\_ content of food will vary depending on where it is grown and how it is made.

3. Describes what happens to food from the time it enters your workplace until it is served to customers.

4. \_\_\_\_\_ include Ajax and Comet.

7. You should wash your hands for 20 seconds using \_\_\_\_\_ and running water.

8. When bacteria or toxins \_\_\_\_\_ food and is a common cause of food poisoning and food spoilage.

9. Improperly cleaned and \_\_\_\_\_ surfaces allow harmful microorganisms to be transferred from one food to other foods.

10. Acronym for food, acidity, time, temperature, oxygen, and moisture.

12. Hazard Analysis Critical Control Point

13. "A Salmonella \_\_\_\_\_ linked to the chicken salad from Fareway grocery stores."

15. \_\_\_\_\_ that cause food poisoning can spread in the home kitchen.

## Word Bank

Chlorine	Microorganisms	Contaminate	FATTOM	Flow of food
Abrasive Cleaners	Iodine	Food Safety	Internal Temperature	Clean
Sanitized	Soap	Outbreaks	Pasteurized	Wash
Temperature	FIFO	Germs	HACCP	