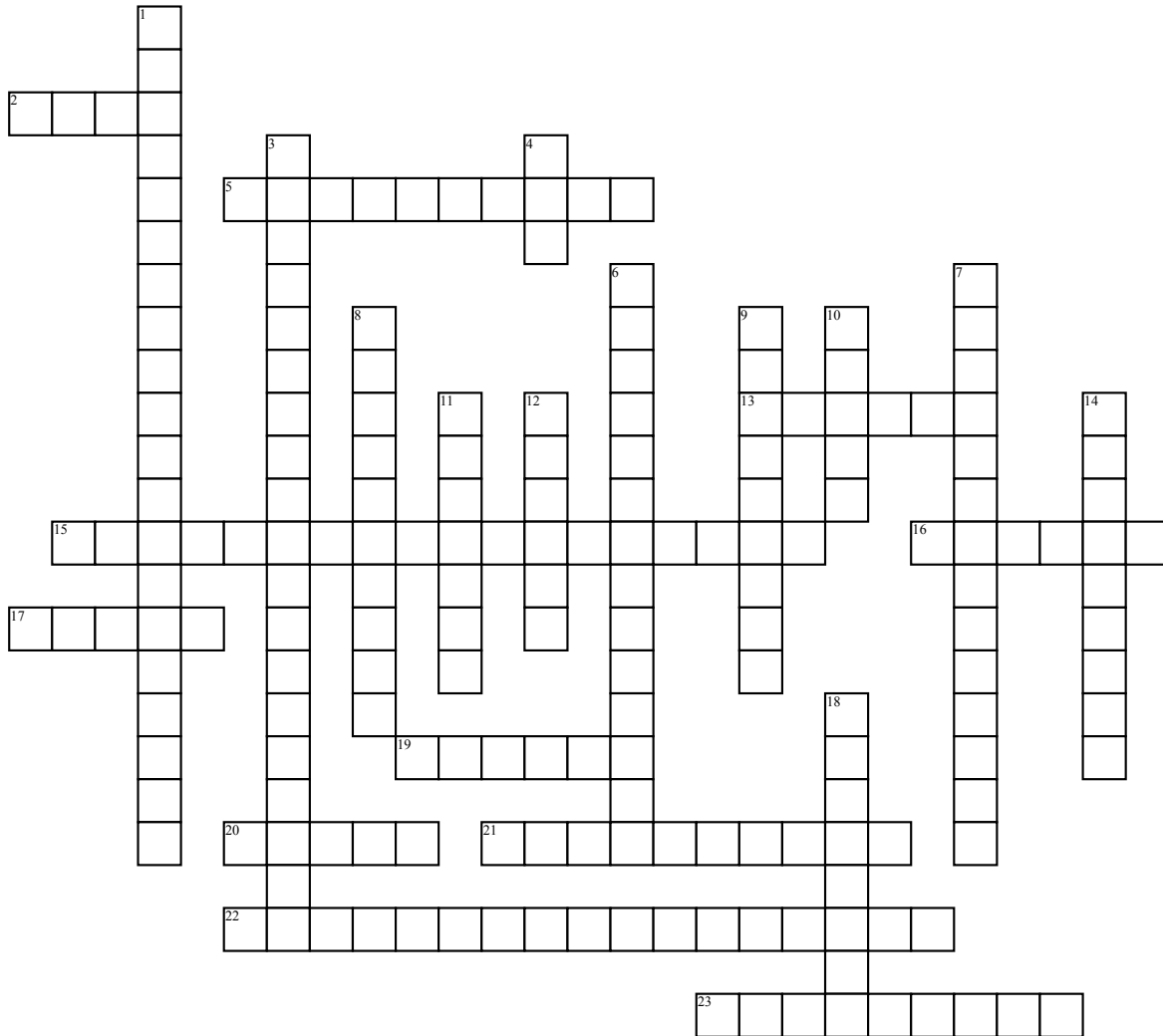


Food Safety and Sanitation



Across

2. First in, first out
 5. 41 degrees to 135 degrees.
 13. Bacteria produces [Blank] that release toxins.
 15. When two different PHFs are on the same surface. (Lettuce and raw chicken on the same cutting board)
 16. The acronym for the type of environments bacteria like to grow in.
 17. One of the 4 microorganisms that does not grow in food.
 19. A symptom of a foodborne illness.
 20. One of the 4 microorganisms that does grow food.

21. Following practices that help prevent foodborne illness and keep food safe to eat.

22. Bacteria, viruses, parasites, and fungi.

23. One of the 4 microorganisms that does not grow in food.

Down

1. Improperly processed canned foods.
 3. Contaminated water, unpasteurized milk, or under cooked meat or poultry; on human skin, in nose, and in throat.
 4. Standard Operating Procedures
 6. Toxic metals and cleaning chemicals.
 7. Hair, dirt, glass, bandaid...

8. Raw or under cooked foods, such as poultry, eggs, and meat; unpasteurized milk.

9. How long do you wash your hands for?

10. Contaminated water, raw or rare ground beef, unpasteurized milk, or apple juice.

11. A group of people at higher risk for a foodborne illness.

12. Sometimes the illness is not caused by the bacteria themselves, but by the [Blank], or poisons they produce.

14. Eating food from a contaminated person and contaminated water source.

18. One of the 4 microorganisms that does grow in food.