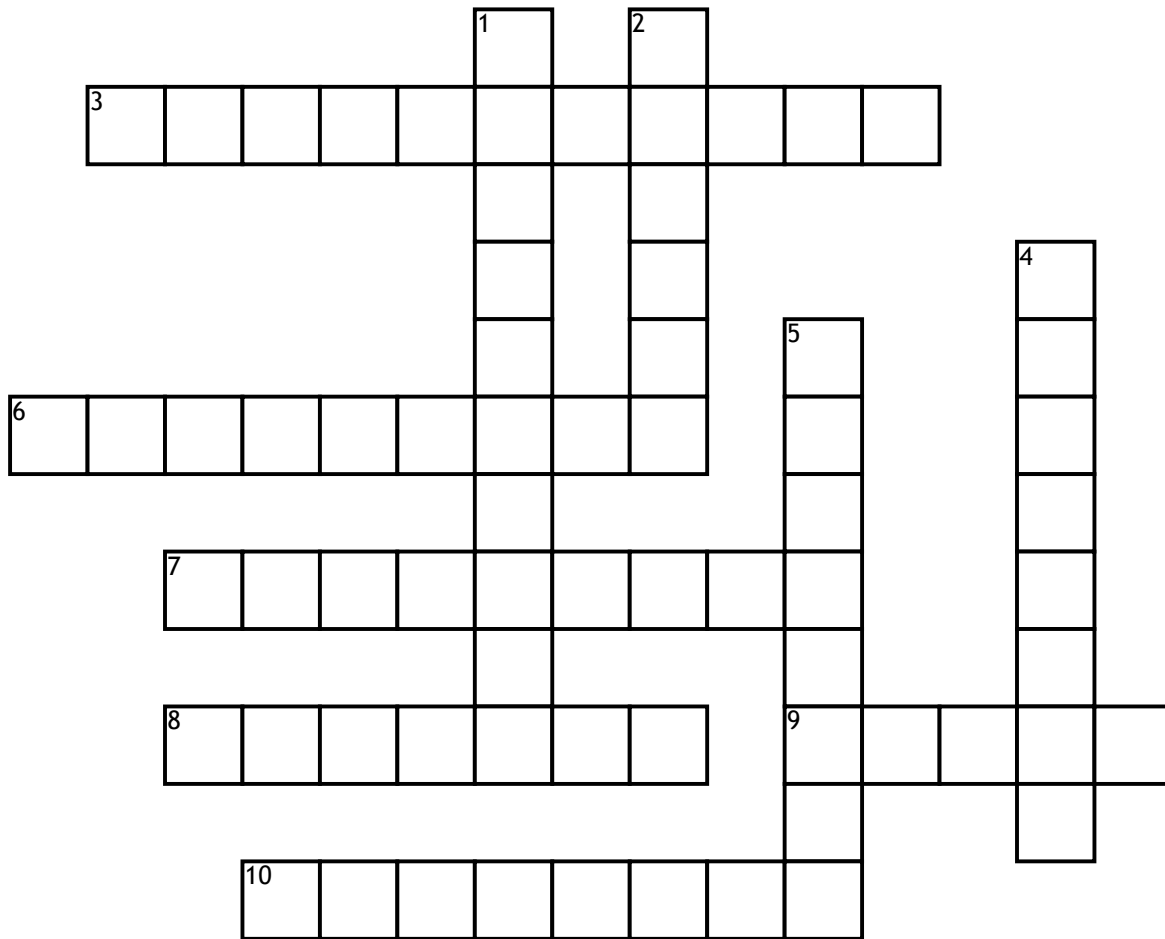


Name: \_\_\_\_\_

# Foodborne Illness Catering II



## Across

3. \_\_\_\_\_ is one of the most important practices in order to prevent the spread of FBI's
6. This is one of the most common FBI's and symptoms are a lot like the flu-chipotle was involved in an outbreak!
7. The harmful \_\_\_\_\_ and bacteria that can grow in food causes many FBI's and is considered physical contamination.
8. A foodborne \_\_\_\_\_, commonly referred to as food "poisoning" is a disease carried to people by food or water.
9. One of the most common causes of foodborne illness is \_\_\_\_\_ contamination, the transfer of bacteria from hand to hand, food to food, or equipment to food.

10. The three ways food can be contaminated include physical, biological, and \_\_\_\_\_

## Down

1. The temperature \_\_\_\_\_, ranges from 41 degrees F to 140 degrees F
2. This is the max amount of time that time-temperature sensitive foods should sit out of fridge
4. What FBI can you potentially get from bacteria that occurs during the canning process and makes cans appear bulged?
5. \_\_\_\_\_ contaminations include dirt, hair, nail polish, insects, plastic fragments, etc.