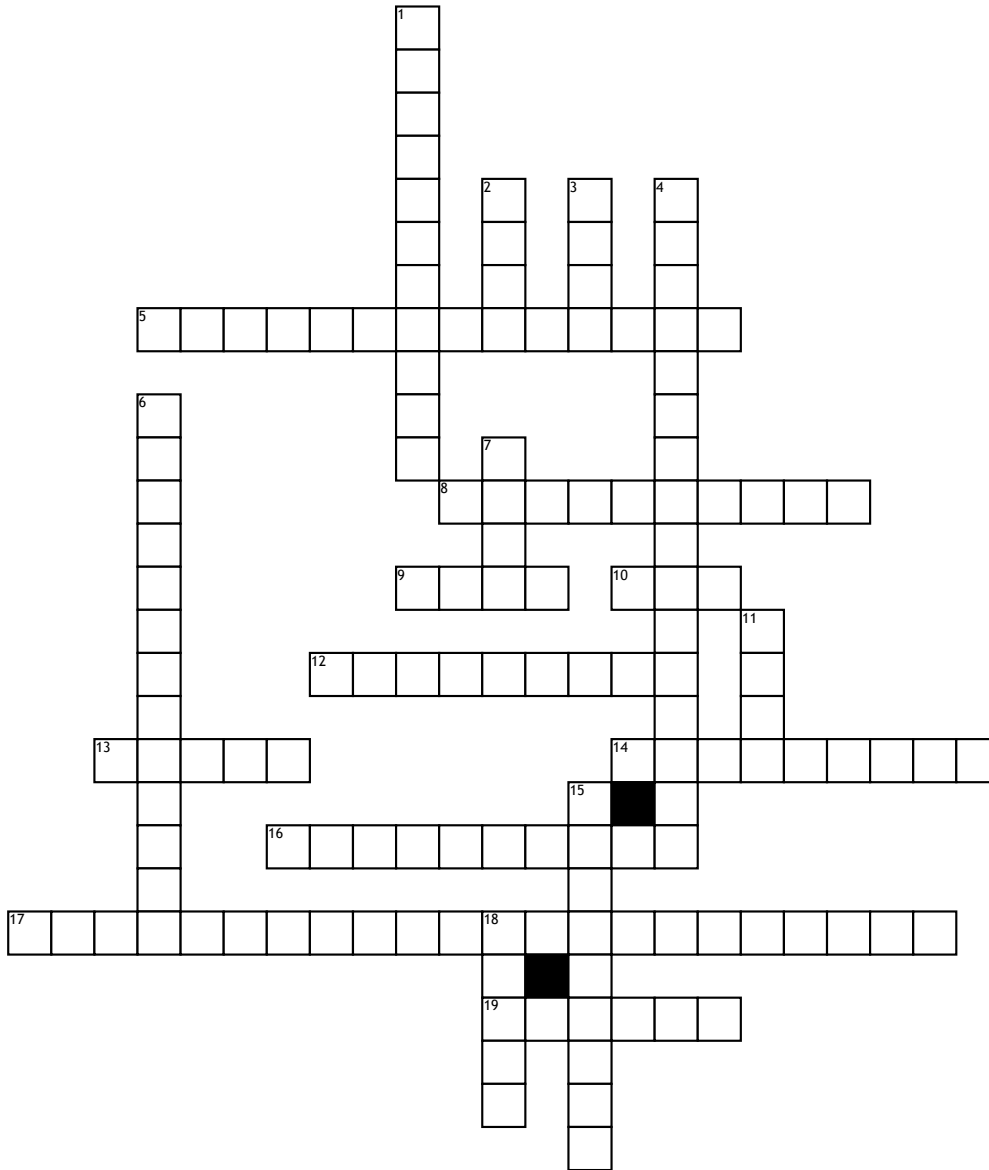


GRFSS 2020 CROSSWORD



Across

5. CSR is an acronym for what (5,4,5)

8. What pathogen is the greatest risk in raw chicken (10)

9. Right amount needed to kill harmful micro-organisms (4)

10. Created in 1942 as office of National Defense Malaria Control Activities (3)

12. I can cause the sudden onset of severe vomiting and diarrhea. The virus is highly contagious and commonly spread through food or water that is contaminated during preparation or contaminated surfaces. You can also be infected through close contact with an infected person. (9)

13. Most infections from this cause by undercooked ground beef (1,4)

14. What is the first action someone should take when entering the restaurant for a work shift (4,5)

16. Where you're not feeling well and have a sore throat or diarrhea, you should (4,2,4)

17. Foods that are left in the danger zone for more than four hours are most often associated with which type of food borne illness? (11,11)

19. One of the most contaminated items in household kitchen (6)

Down

1. serious, life-threatening allergic reaction (11)

2. Sulfites in this beverage can cause illness in those with sensitivity (4)

3. Secure (4)

4. Illness resulting from the spoilage of contaminated food, pathogenic bacteria, viruses, or parasites that contaminate food (9,7)

6. Hands should be washed with water and soap for at least how long? (6,7)

7. Agency that developed HACCP with Pillsbury in 1960's (4)

11. Some can have high levels of Mercury (4)

15. Foods should not be kept in danger zone for more than (4,5)

18. Rats, mice, flies are all examples of (5)