

<u>Across</u>

1. microorganisms that can cause disease

4. bacteria or disease causing elements

8. not too hot or too cold

9. work area from dirt or bacteria

10. illness and keep food safe to eat

13. hazardous food must be maintained at 41f or below14. spoil quickly in not refrigerated of frozen

 17. range of 40f at which bacteria growth
18. person before professional medical care arrives
19. harmful microorganisms associated with food
20. unsecribe or unfortunate happening occurs and harm
21. food at a specific temperature
22. special chemicals for putting out fires
Down
2. food sometimes called food poisoning hazard analysis and critical control point
manufacturer for each hazardous sub
food that contains harmful microbes
letting one food get into another food
help someone that their heart stopped beating
accidents or an energy
multiply rapidly between
and 140 fahrenheit
achieve to ensure the safety of food