

Name: _____ Date: _____ Period: _____

Matching Vocabulary: Chapter 2 and 3

1. Cause many food borne illnesses. Some bacteria, as they grow and die, create toxins (poisons) in food. Cooking may not destroy these toxins, and people who eat them can become sick. A. Hazard
2. Regular adjustments to tools to keep them accurate. B. Critical limit
3. Chemicals that remove food, dirt, rust, stains, minerals, and other deposits. C. Cross-contact
4. Removing food and other dirt from a surface. D. High-risk populations
5. The specific period of time during which objects being sanitized must be immersed in a solution. The contact time depends on the type of sanitizer being used. E. Flow of food
6. Occurs when harmful things are present in food, making it unsafe to eat. F. First-in, first-out method
7. Action taken to fix a problem if a critical limit hasn't been met. G. Corrective action
8. The points in a process where identified hazard(s) can be prevented, eliminated, or reduced to safe levels. H. Hand washing
9. A requirement, such as a temperature requirement, that must be met to prevent, eliminate, or reduce a hazard. I. Bacteria
10. The transfer of allergens from food containing an allergen to the food served to a customer. J. Contact time
11. The spread of pathogens from one surface or food to another. K. Food allergy
12. A way to remember the six conditions pathogens need to grow: food, acidity, temperature, time, oxygen, and moisture. L. Contamination
13. Rotation of food in storage to use the oldest inventory first. Many operations use the FIFO method to rotate refrigerated, frozen, and dry food during storage. M. Cross-contamination
14. The path that food takes in an operation. It begins when you buy the food and ends when you serve it. N. Cleaners
15. The body's negative reaction to a food protein. O. Fungi
16. A group of procedures and practices that work together to prevent food borne illness. P. FAT TOM

17. A disease transmitted to people by food. Q. Food safety management system
18. When two or more people get the same illness after eating the same food items. R. Cleaning
19. This includes more than just the people who prepare food. Servers and even dishwashers are considered food handlers, because they either handle food directly or work with the surfaces that food will touch. S. Food borne-illness outbreak
20. Can cause illness, but most commonly, they are responsible for spoiling food. Fungi are found in air, soil, plants, water, and some food. Mold and yeast are two examples of fungi. T. Food handlers
21. The most important part of personal hygiene. U. Host
22. Something with the potential to cause harm. In the preparation of food, hazards are divided into three categories: biological, chemical, and physical. V. HACCP
23. A type of food safety management system. HACCP identifies major hazards at specific points within a food's flow through the operation. W. Calibration
24. Certain groups of people who have a higher risk of getting a food borne illness than others. X. Critical control points: CCPs
25. A person, animal, or plant on which another organism, such as a parasite, lives and feeds. Y. Food borne illness
26. These thermometers, which measure the temperatures of food and equipment surfaces, do not need to touch a surface to check its temperature, so there is less chance for cross-contamination and damage to food. Z. Infrared thermometers