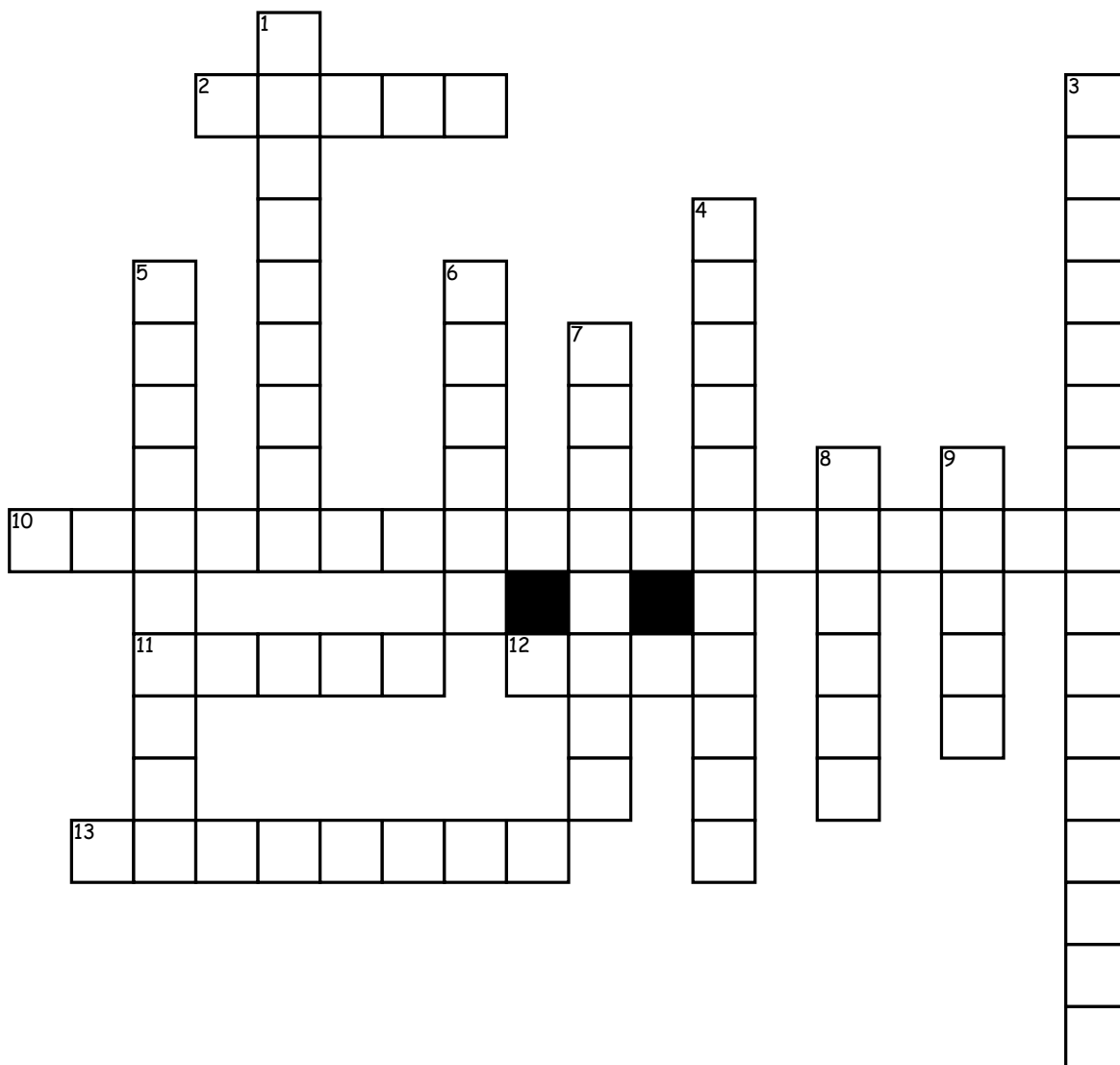


Name: \_\_\_\_\_ Date: \_\_\_\_\_ Period: \_\_\_\_\_

# Unit 2 Appetizers Crossword



## Across

**2.** food safety management system based on the idea that if significant biological, chemical, or physical hazards are identified at specific points within a product's flow through the operation, they can be prevented, eliminated, or reduced to safe levels

**10.** occurs when microorganisms are transferred from one food or surface to another

**11.** foodborne illness caused by fecal contamination

**12.** method of stock rotation in which products are shelved based on their use-by or expiration dates, so oldest products are used first

**13.** single-celled, living microorganisms that can spoil food and cause foodborne illness

## Down

**1.** illness causing microorganisms

**3.** illness carried or transmitted to people by food

**4.** foodborne illness linked to pork and wild game

**5.** foodborne illness linked to undercooked poultry and eggs, human intestinal tract, and dairy

**6.** poisons produced by pathogens, plants, or animals

**7.** organism that needs to live in a host organism to survive

**8.** acronym for the conditions needed by most food borne microorganisms to grow

**9.** smallest of the microbial food contaminants