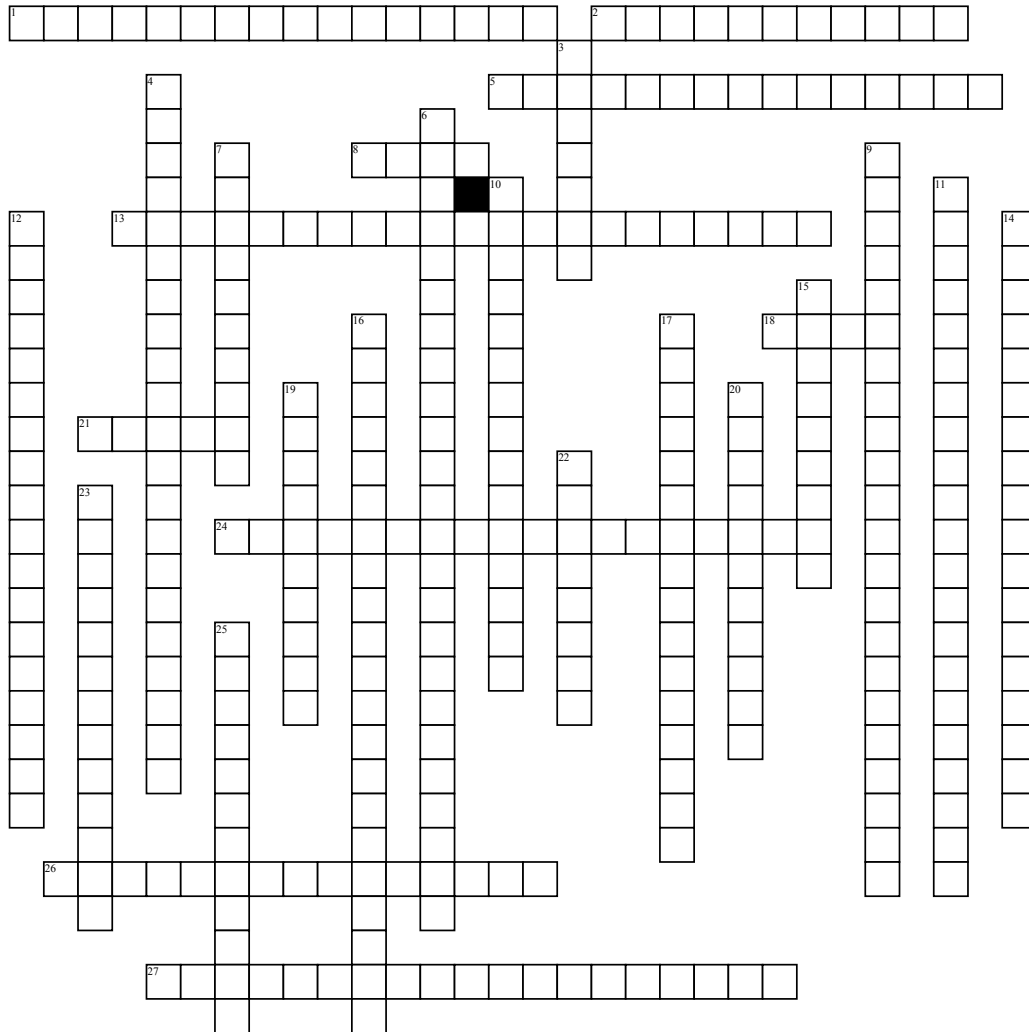


Alexanders Nutritional Handout



Across

- 1. when food is left in the temperature danger zone or doesn't reach its actual safe internal temperature
- 2. the time a sanitizer needs to be on a surface long enough to desanitize
- 5. foods that don't need preparation before consumption
- 8. anything edible that provides nutritional value
- 13. symptoms have cleared so the food handler is allowed to work again
- 18. an instance of someone getting a foodborne illness confirmed or not
- 21. removal of dirt and contaminants
- 24. a surface comes in contact with food by drip, drain or splash or contact

- 26. unable to ingest the chemicals in food which cause uncomfortable symptoms
 - 27. symptoms diagnose that food handler cannot work due to symptoms or sickness
- Down**
- 3. anything that may hurt the consumer
 - 4. food that stays between 41-145 F, it's too warm to be refrigerated but too cold to be hot enough to repel bacteria
 - 6. when 2 people get sick from similar foods
 - 7. reducing the amount of bacteria on a surface
 - 9. food that requires strict and swift control of time and temperature
 - 10. The temperature of the food in the hardest place to heat (use core)

- 11. symptoms allow the handler to not work around foods
- 12. when one surface transfers harmful bacteria to food
- 14. any surface touched by clean or dirty hands
- 15. heat or chemicals that help combat pathogens
- 16. food that has undergone temperature treatments or packaging in a government facility
- 17. (use illness) illness caused by food
- 19. physical, chemical and
- 20. abnormal immune response to proteins in food
- 22. Micro-organisms that cause disease
- 23. substances that may be harmful to humans
- 25. when an allergen is transferred from a food without from a food

Word Bank

- | | | | | |
|-------------------------|-------------------------|----------------------|------------------------|----------------------------|
| sanitizer | case | ready to eat foods | commercially processed | foodborne illness outbreak |
| contamination | restricted food handler | biological | cross-contamination | food contact surface |
| Pathogen | excluded food handler | temperature abuse | cross contact | food intolerance |
| food allergy | reinstated food handler | hand contact surface | Food | Core temperature |
| temperature danger zone | clean | sanitizing | foodborne illness | Time Temperature control |
| Hazards | contact time | | | |