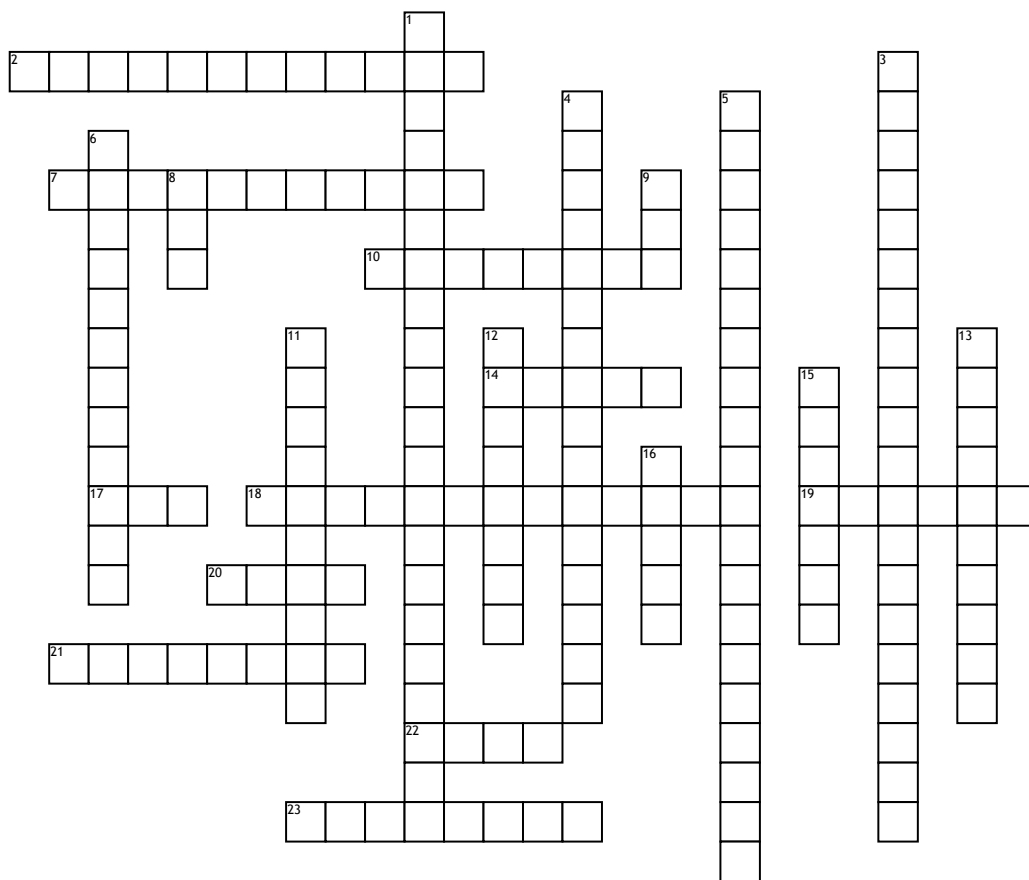


Name: _____ Date: _____ Period: _____

food industry safety terms



Across

2. hat is the body's defense against infectious organisms and other invaders. Through a series of steps called the immune response, the immune system attacks organisms and substances that invade body systems and cause disease

7. What's a scientific system that identifies specific hazards and measures for their control to ensure the safety of food

10. What's a single-celled, living microorganisms that can spoil food and cause foodborne illness

14. What's the public health agency in the U.S. Department of Agriculture responsible for ensuring that the nation's commercial supply of meat, poultry and egg products is safe, wholesome, and correctly labeled and packaged

17. What's an independent, internationally recognized, non-profit organization that certifies foodservice equipment and ensures it is designed and constructed in a way that promotes food safety

18. What is the presence of harmful substances in food

19. What's a mnemonic device used in the food service industry to describe the six favorable conditions required for the growth of foodborne pathogens.

20. What is the public health agency in the U.S. Department of Agriculture responsible for ensuring that the nation's commercial supply of meat, poultry and egg products is safe, wholesome, and correctly labeled and packaged

21. What's cleaners, sanitizers and polishes that enter food and make it unsafe

22. What's a branch of the U.S. department of Labor responsible for establishing and enforcing safety and health standards in the workplace

23. What's a naturally occurring protein in a food or ingredient that some people are sensitive to?

Down

1. What's the range in which pathogenic bacteria can multiply rapidly in a food and possibly cause foodborne disease (40° F to 135° F)

3. What is any time TCS food is in the temperature danger zone (40° F to 135° F)

4. What happens when enough of an allergen is consumed by an allergen sensitive person, the immune system mistaken considers it harmful and attacks the food protein, causing a reaction

5. What's a point, step or procedure at which controls can be applied and a food safety hazard can be prevented, eliminated or reduced to acceptable (critical) levels

6. What's a labeling standard for food that is stored for longer than a 24 hour period. Date marking must indicate when the food must be sold, eaten or thrown out

8. What is a federal agency that conducts and supports health promotion, prevention and preparedness activities in the United States with the goal of improving overall public health

9. What's the U.S. Food and Drug Administration responsible for protecting and promoting public health through the regulation and supervision of food safety, along with other entities of public health

11. What's viruses, parasites, fungi and bacteria that threaten the safety of food

12. What's a foreign object such as metal shavings, staples and bandages that enter food and make it unsafe

13. What's the path that food travels through a foodservice establishment, typically starting with purchasing/receiving and ending with cleaning/disposal

15. What's food that requires time/ temperature control for safety to limit pathogen growth or toxin formation

16. What is the smallest microbial food contaminant, which can be transferred from person to person, person to food or person to food-contact surface

Word Bank

TCS Food

Time-Temperature Abuse

Contamination

Allergen

Bacteria

Biological

Virus

HACCP System

Allergic Reaction

CDC

FDA

Chemical

NSF

Date Markings

Critical Control Point

Immune System

OSHA

FAT TOM

FSIS

Temperature Danger Zone

Physical

Flow of Food

HACCP