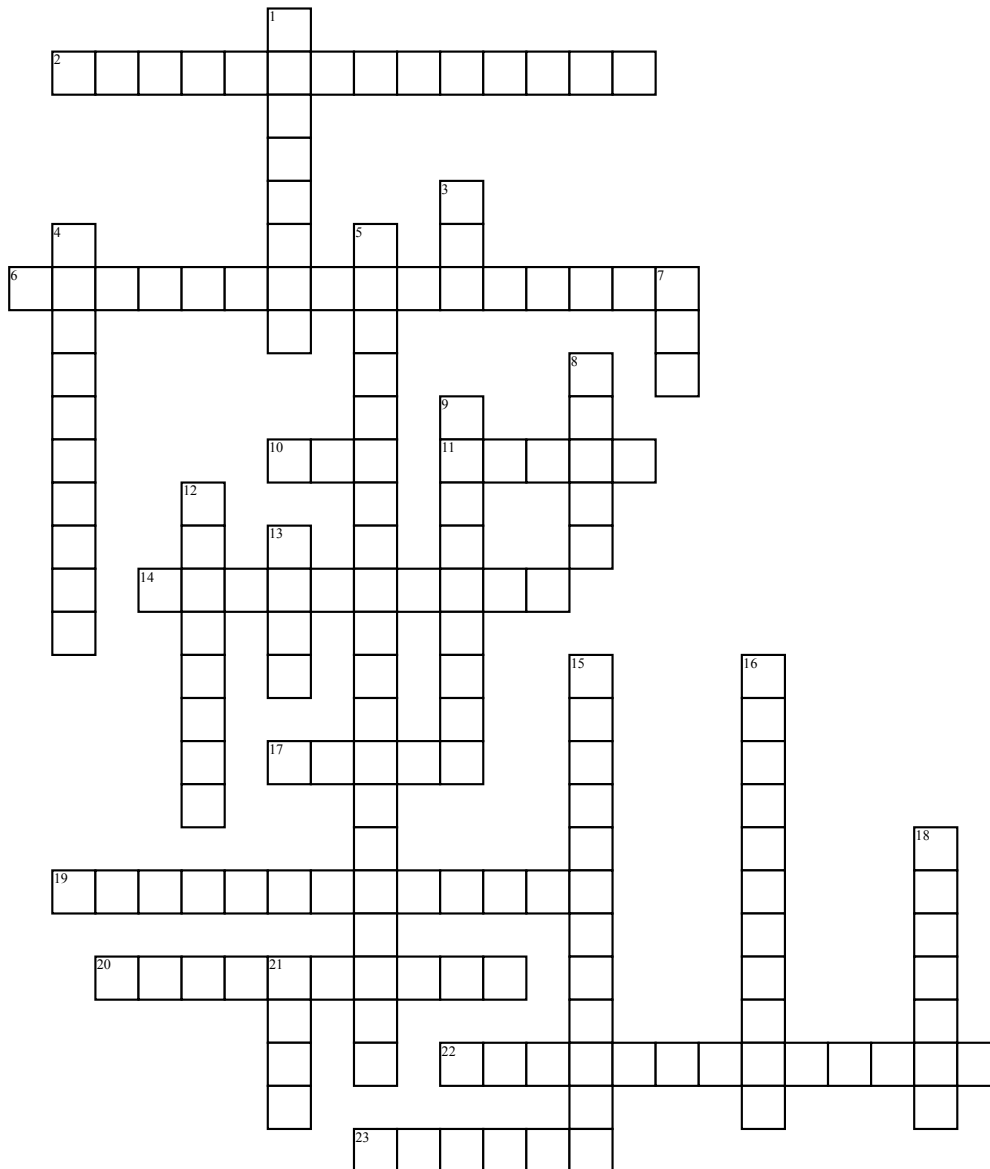


Name: _____

food safety crossword



Across

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

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

10. : 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

11. a scientific system that identifies specific hazards and measures for their control to ensure the safety of food

14. : equipment that blasts cold air across food at high speeds to remove heat, typically used to cool large amounts of food

17. : the smallest microbial food contaminant, which can be transferred from person to person, person to food or person to food-contact surface

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

20. : viruses, parasites, fungi and bacteria that threaten the safety of food. Biological contaminants are the greatest threat to food safety

22. : the presence of harmful substances in food. Contaminants fall into the following categories:

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

Down

1. : single-celled, living microorganisms that can spoil food and cause foodborne illness

3. : 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

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

5. 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

7. 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

8. : a tool to assess hazards and establish control systems that focus on prevention rather than relying mainly on endproduct testing

9. cleaners, sanitizers and polishes that enter food and make it unsafe

12. a naturally occurring protein in a food or ingredient that some people are sensitive to

13. 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

15. the body's defense against infectious organisms and other invaders. Through a series of steps called the immune response,

16. 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

18. food that requires time/ temperature control for safety to limit pathogen growth or toxin formation

21. : a branch of the U.S. department of Labor responsible for establishing and enforcing safety and health standards in the workplace