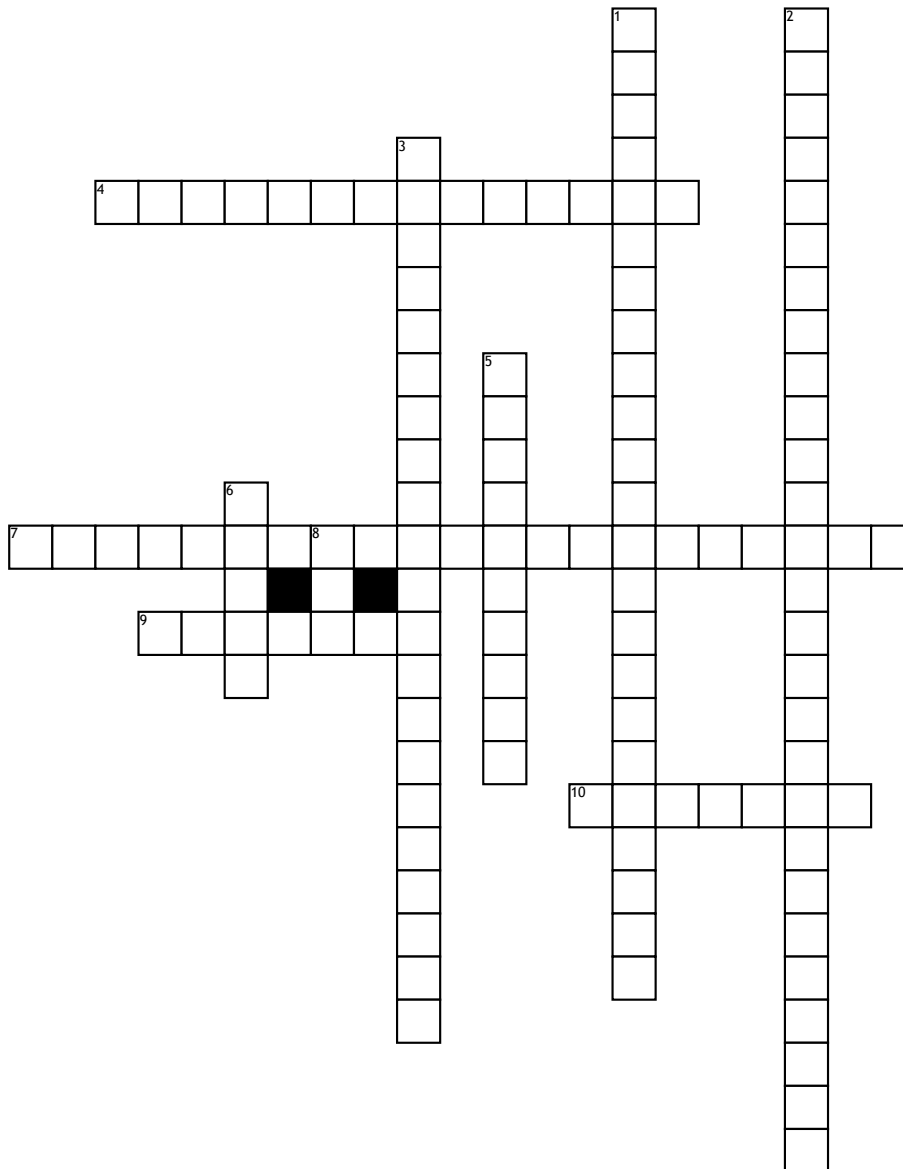


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# part 2



## Across

4. Food that can be eaten without further preparation, washing, or cooking.
7. Food that is cooked to the wrong internal temperature, held at the wrong temperature, or cooled and reheated improperly.
9. Food that is most vulnerable for pathogen growth is also referred to as food that needs time and temperature control for safety
10. The leading cause of foodborne illness.

## Down

1. These policies must address personal cleanliness, clothing, hand care, and health in order to prevent foodhandlers from contaminating food.

2. Common in restaurant and foodservice operations. They measure temperatures through a metal probe and display them digitally. The sensing area on thermocouples and thermistors is on the tip of the probe.
3. The temperature range between 41°F and 135°F. Pathogens grow well in food that has a temperature in this range.
5. Reducing pathogens on a surface to safe levels.
6. Can spoil food quickly.
8. Experts at applying, storing, and disposing of pesticides who have access to the most current and safe methods for eliminating pests. They are trained to determine the best methods for eliminating specific pests and are knowledgeable about local regulations.