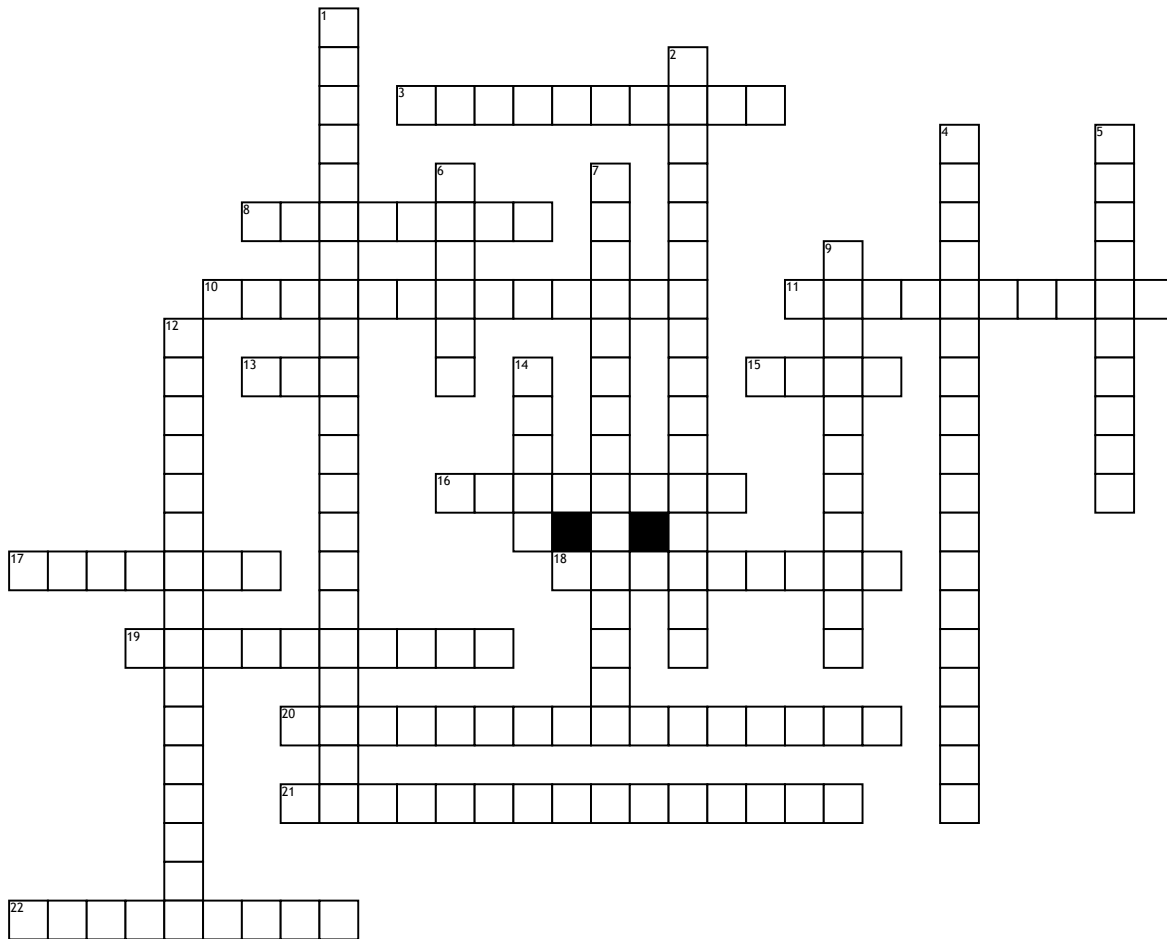


Name: _____

Date: _____

safety crossword



Across

3. keeping work area from dirt or bacteria
 8. treatment given to a injured person before medical treatment arrives
 10. critical control points must be achieved for the safety of food
 11. practices that help prevent food and keep safe to eat
 13. first aid procedure when somebody heart stop beating
 15. form completed by manufacturer for each hazardous substance it makes
 16. harmful microorganisms associated with food borne illness

17. hot holding potentially hazardous food maintained at 140 or higher
 18. bacterium virus or other microorganisms that can cause disease
 19. range of temperature between 40 and 140
 20. sickness caused by eating contaminated food sometimes call food poisoning
 21. food that can become unsafe world spoil if not refrigerated
 22. unfortunate event that ends in injury or loss

Down

1. temp rang of 40 and 140 which bacteria growth
 2. used to put out fires

4. letting microorganisms get in one food to another
 5. cleaning something to make it free of bacteria or disease cause enzymes
 6. a situation that could result in accident or emergency
 7. comfortable temperature not too hot or cold
 9. piece of equipment that holds food at a specific temperature
 12. food that contains harmful microbes
 14. management system in which food safety is addressed through analysis