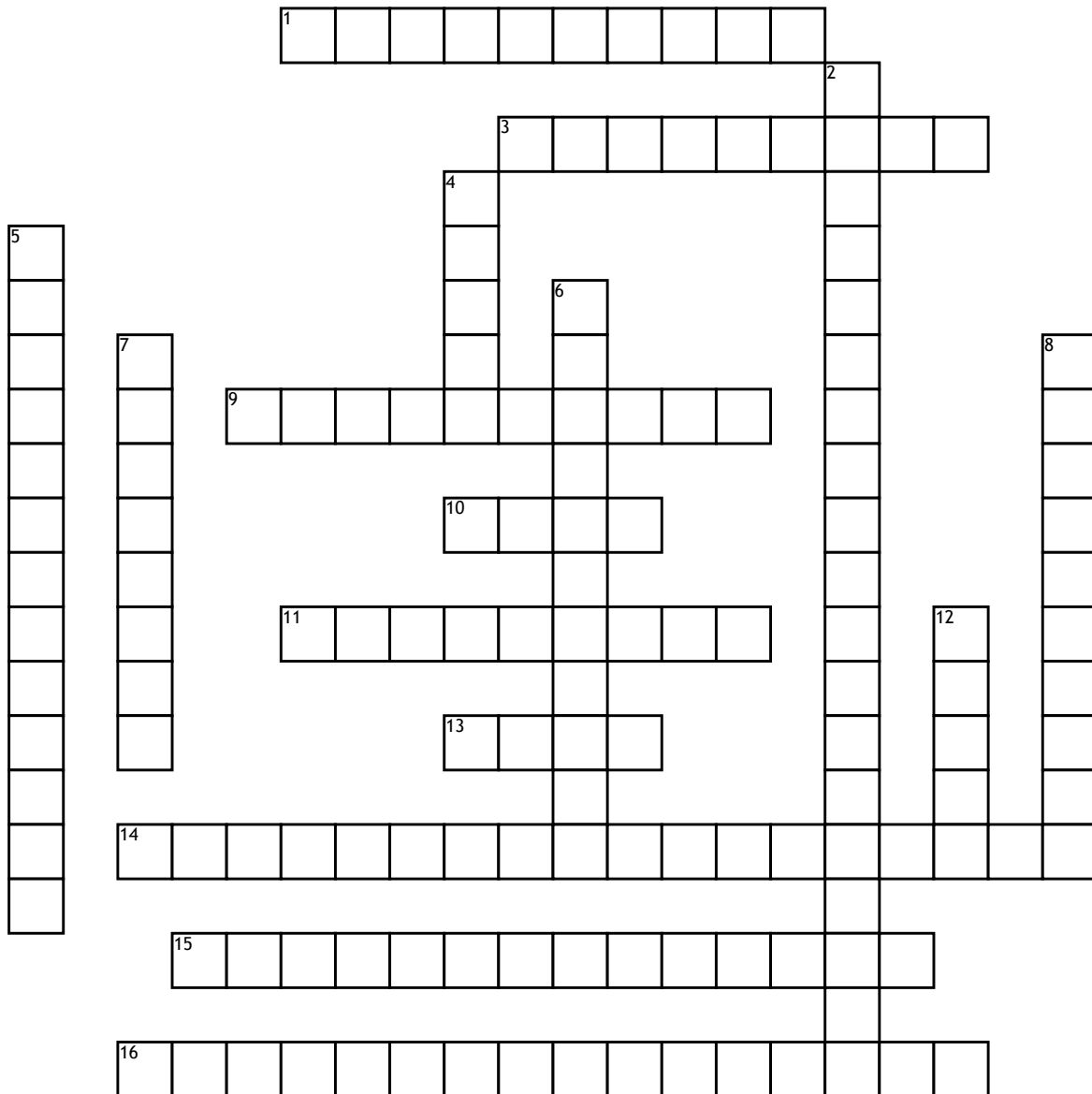


Chapter 19, 20 & Knife Cuts



Across

- 1. Caused by raw meats, poultry, milk, and other dairy products, and raw eggs
- 3. How long should you wash your hands?
- 9. Main knife we use for cutting
- 10. What can you do in a refrigerator, microwave, or cold water
- 11. Symptoms include: Appetite loss, nausea, vomiting and fever

13. What is listeriosis resistant to?

- 14. The spread of harmful bacteria from one food to another
- 15. When contaminated foods are left at room temperature too long.
- 16. Sickness caused by eating food that contains a contaminant

Down

2. The temperature deep inside the thickest part of the food

4. What is the most common household injury

- 5. What type of plug helps reduce shock risk?
- 6. A substance, such as a chemical or organism that makes food unsafe to eat
- 7. Which foodborne illness is fatal?
- 8. The prevention of illness through cleanliness
- 12. Symptoms include: Nausea, vomiting, severe bleeding, diarrhea and abdominal cramps