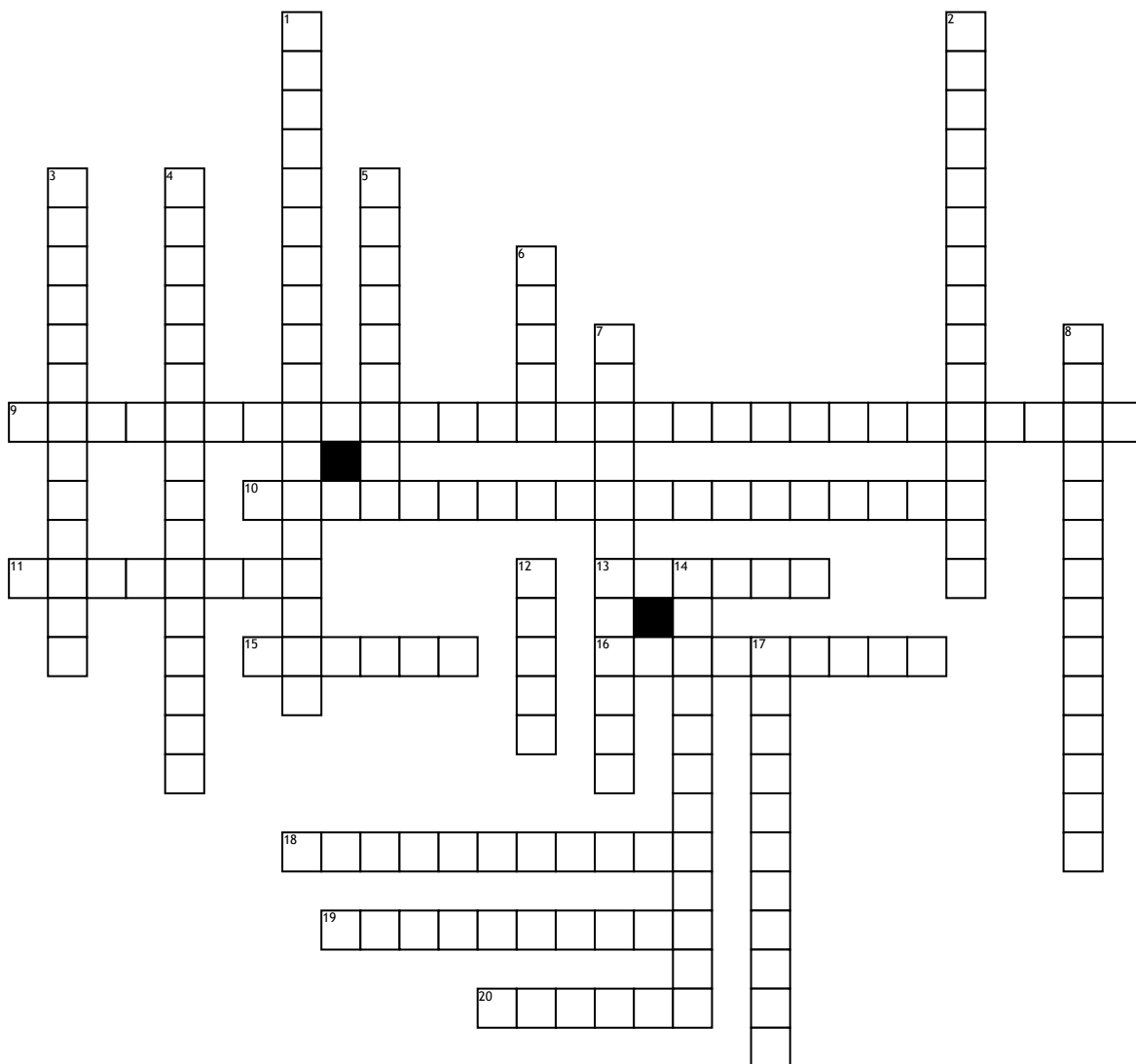


Chapter 20



Across

9. what is the EPA
 10. the temperature of the inside of food
 11. foods that the FDA has determined is generally recognized as safe
 13. the immediate removal of a product from store shelves
 15. poisons
 16. spoilage due to the breakdown of fats
 18. moisture loss caused when food is improperly packaged or stored in the freezer to long

19. the prevention of illness through cleanliness
 20. protected cells that develop into bacteria under the right condition

Down

1. when harmful bacteria is spread from one food to another
 2. a practice to keep yourself clean
 3. a proven technique to keep your hands clean
 4. sickness caused by eating food that contains a harmful substance

5. maximum safe level for a certain chemical in the human body
 6. hazard analysis and critical control point
 7. the intentional use of biological agents
 8. living creatures that are only visible through a microscope
 12. temperature danger zone
 14. substances that make food unfit for use
 17. the process of exposing food to high-intensity energy waves