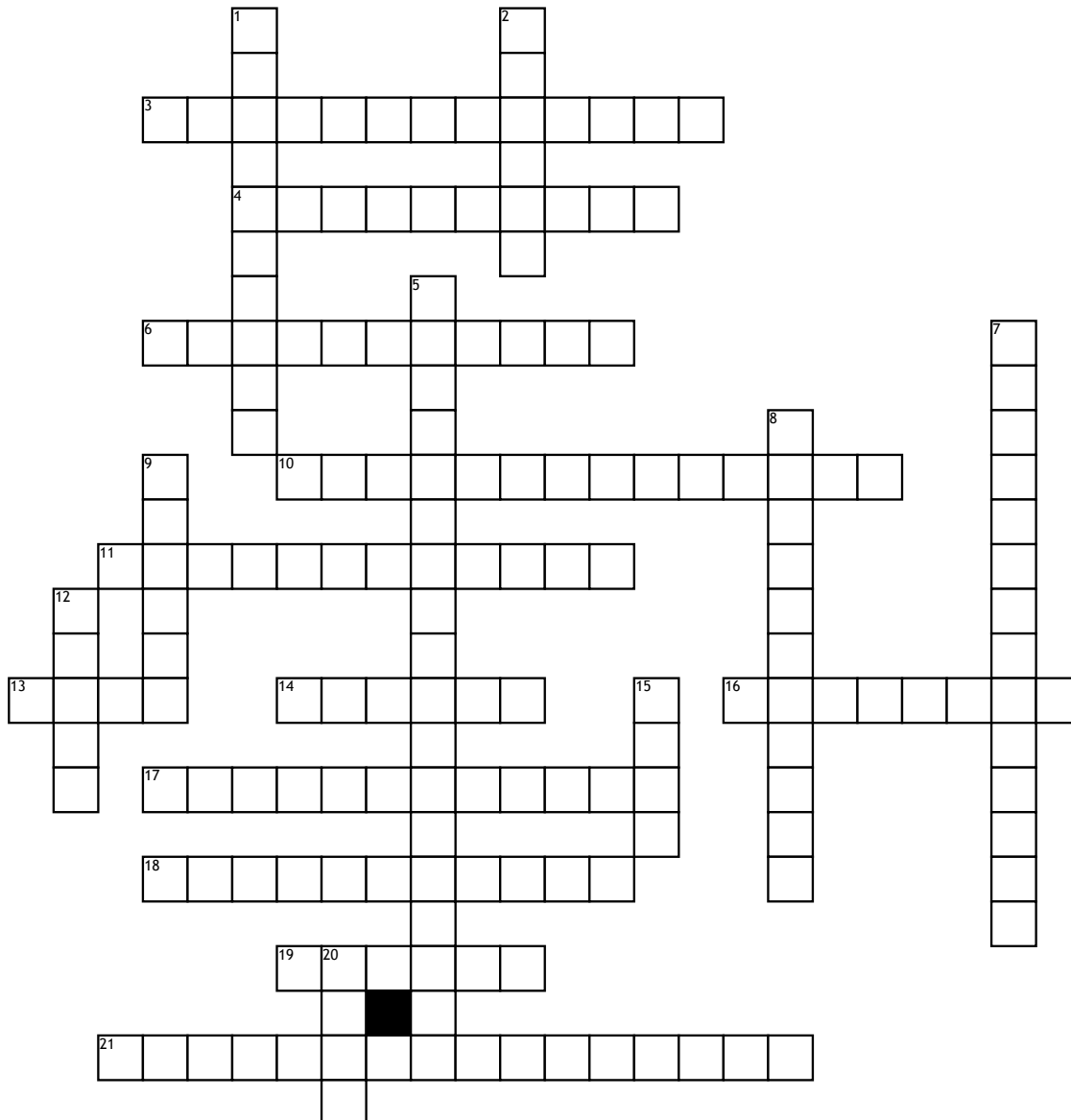


Chapter 20



Across

- 3. About 5,000 people die annually from complications caused by _____
- 4. You can get this illness from raw or undercooked poultry, eggs, meat, and seafood; unpasteurized milk.
- 6. This happens when food is improperly packaged or stored in a freezer too long
- 10. Keeping yourself clean to avoid transferring harmful bacteria when handling food.
- 11. Intentional use of biological agents- bacteria, viruses, and toxins- to harm people, animals or plants.
- 13. You should always keep _____ out of the kitchen because hair can float through the air and they carry bacteria on them.

- 14. When you receive a _____ you should immediately remove the product from the shelf.
 - 16. The best way to tell if meats are done is by checking the _____ temperature.
 - 17. Substances that make food unfit for use.
 - 18. The process by which exposing food to high-intensity energy waves to increase shelf life.
 - 19. Poisons found in harmful bacteria.
 - 21. Sickness caused by eating food that contains harmful substances.
- Down**
- 1. Keeping food safe to eat by following proper food handling and cooking practices.

- 2. Protected cells that develop into bacteria under the right conditions.
- 5. When harmful bacteria spread from one food to another.
- 7. Living creatures that are visible only through a microscope.
- 8. For _____ kitchen garbage must be regularly removed to an outside garbage can.
- 9. Never put _____ in the dish water.
- 12. Keep yourself and the kitchen _____.
- 15. You should always _____ the top of cans before opening them.
- 20. Throw out any food that has a strange _____