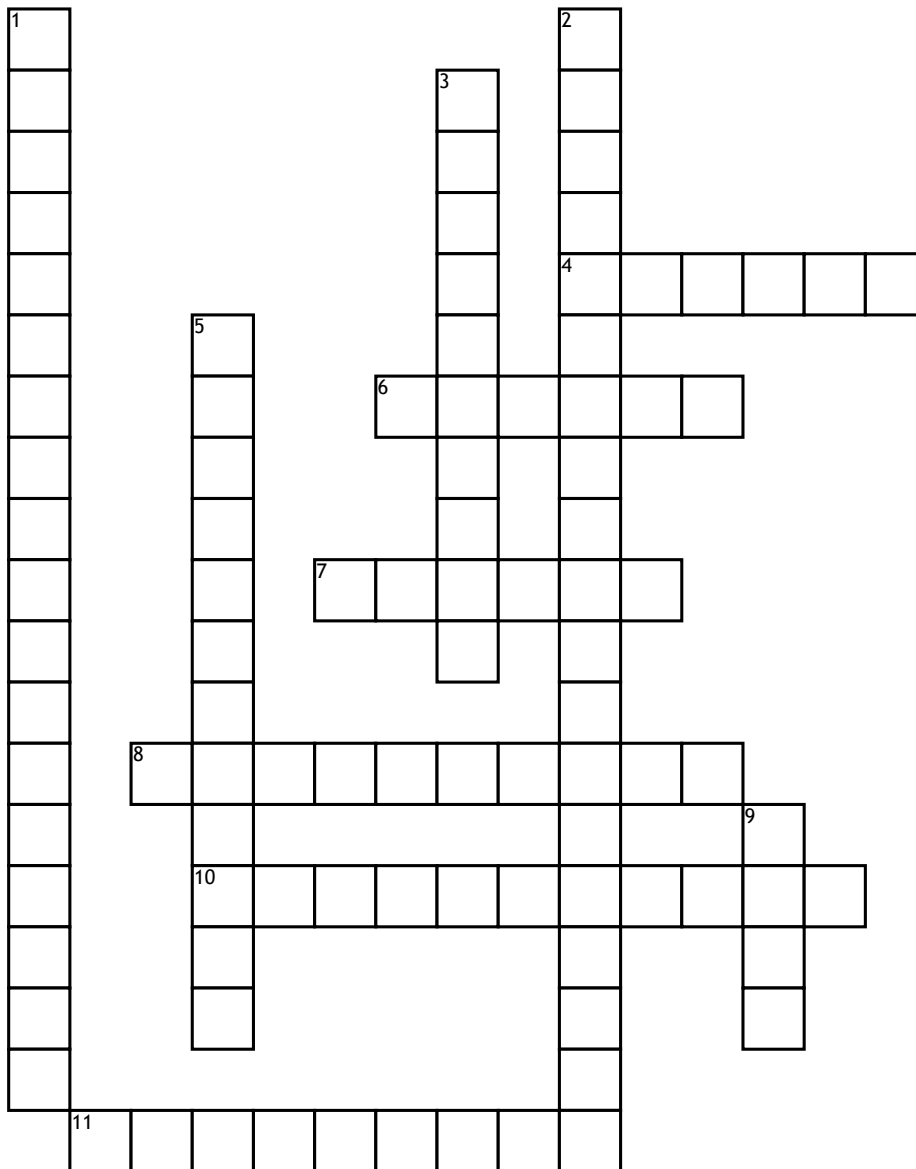


Food And Nutrition



Across

- 4. Action taken to remove from sale, distribution and consumption foods which may pose a safety risk to consumers
- 6. anything that could cause harm to consumers
- 7. protective structure of bacterial cell to assist in surviving adverse condition
- 8. scientific discipline describing handling, preparation, and storage of food in ways that prevent foodborne illness.
- 10. used to eliminate disease-causing germs from foods.

- 11. illness resulting from the food spoilage of contaminated food

Down

- 1. occurs when harmful bacteria or allergens spread to food from other food, surfaces, hands or equipment
- 2. temperature at the last place in the food to be heated
- 3. a number of routines that should be followed to avoid potential health hazards.
- 5. release of toxic biological agents.
- 9. anything edible that people consume including water and ice