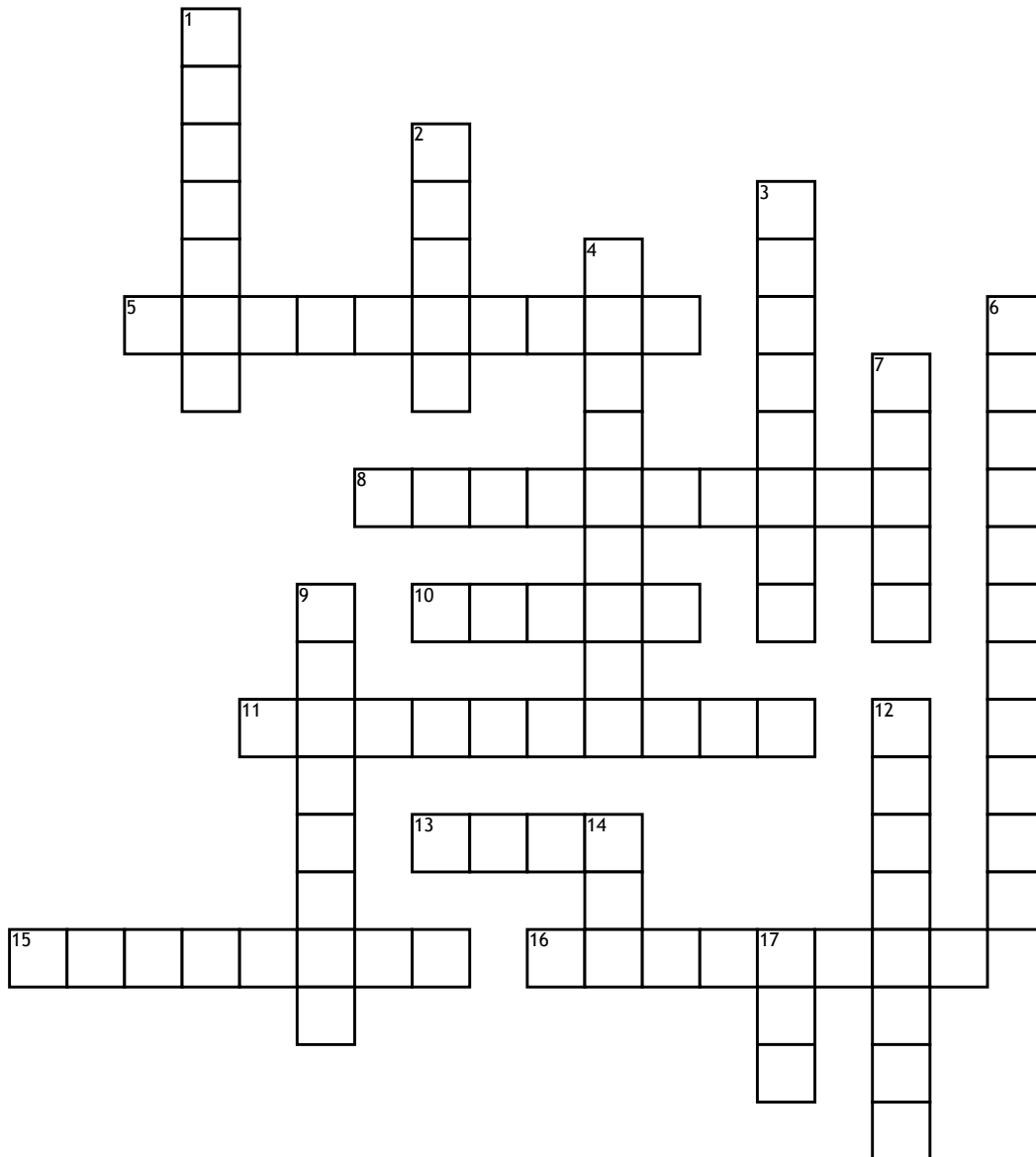


Name: _____

Date: _____

Food Safety Review



Across

5. _____ should be cooked to an internal temperature of 155
8. Bacteria, fungi, viruses, and mold are all examples of _____ contamination.
10. How many principles are in HACCP?
11. The first step in the flow of food is _____
13. What does the P in IPM stand for?
15. there are two ways to sanitize; heat & _____

16. The M in FATTOM stands for _____

Down

1. _____ should be cooked to an internal cooking temperature of 165.
2. when washing your _____ the water should be at least 100 degrees.
3. A fingernail in food is an example of _____ contamination.
4. Sanitizing reduces _____ to a safe level.

6. The T in TCS stands for _____

7. True or false: It is safe to thaw food under HOT running water
9. _____ involves yellowing of the eyes
12. _____, elders, people with compromised immune systems and young children are all part of the _____ population
14. food should be cooled to 70 degrees in _____ hours.
17. RTE foods should be stored on the _____ shelf.