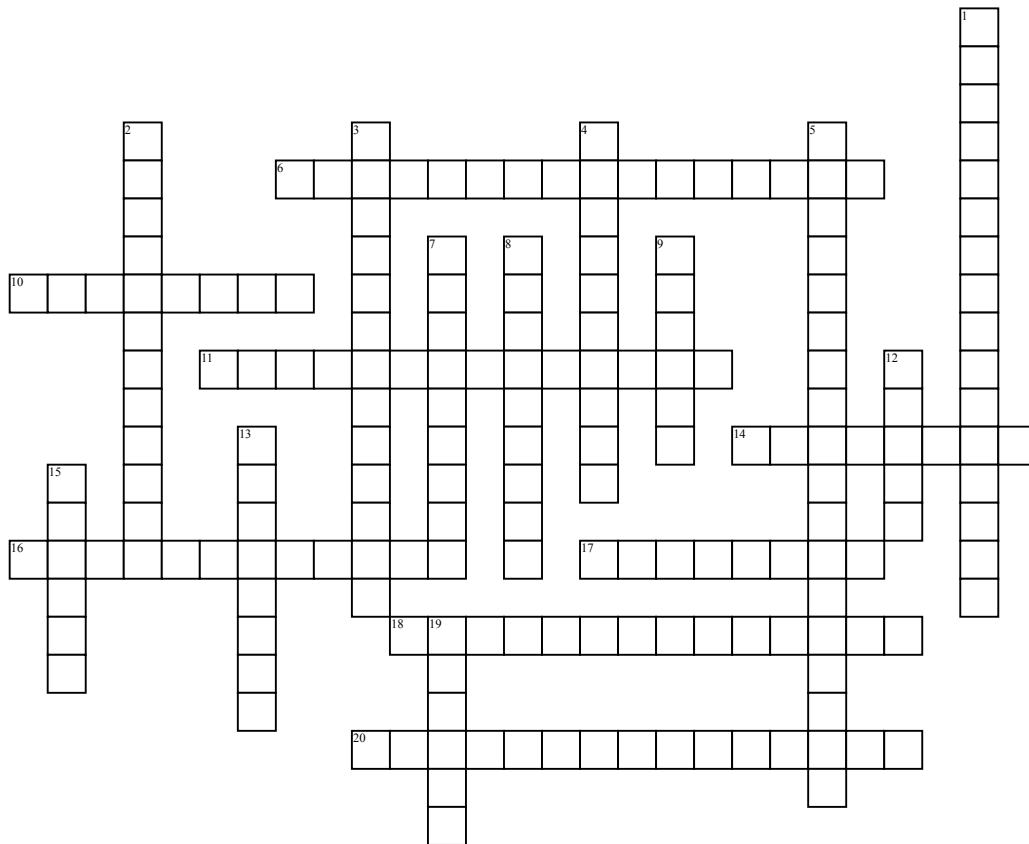


Food Safety- Sierra Flores



Across

- 6.** Refers to the danger of food contamination by disease-causing microorganisms
10. Implements such as pots, pans, ladles or food containers used in the preparation, storage, transportation or serving of food.
11. Compounds that can cause injury or illness due to immediate or long-term exposure in the work place
14. An incident in which two or more people experience the same illness after eating the same foods
16. Unwanted bacteria or or substances
17. Found in all foods, most are killed by high temperatures, but some form toxins which may or may not be killed by heat.

18. Foreign objects in food which can cause harm when eaten

20. An example of TCS Foods

Down

- 1.** The practiced of not cooling or storing foods between a certain temperature
2. A chemical that kills bacteria
3. An illness that occurs when people eat food that has been contaminated with harmful germs
4. Temperature zone in which bacteria will grow the fastest
5. The transfer of harmful substances to food by hands, food-contact surfaces, cloth towels, and utensils that have touched raw foods.
7. Organism that needs a host to survive
8. An agent that causes disease

9. A thick-walled protective structure produced by certain bacteria and fungi to protect their cells, which often survive cooking, freezing, and some sanitizing measures.

12. The smallest of the foodborne microbial contaminants

13. To apply heat or chemicals on a food contact surface to get rid of pathogens

15. What should be worn while handling food

19. A biological, chemical or physical agent or factor with the potential to cause an adverse health effect.

Word Bank

Contaminants	Ready-To-Eat Foods	Utensils	Cross-Contamination	Bacteria
Parasites	Biological Hazard	Disinfectant	Temperature Abuse	Food Poisoning
Danger Zone	Virus	Pathogens	Chemical Hazard	Spores
Physical Hazard	Hazard	Sanitize	Outbreak	Gloves