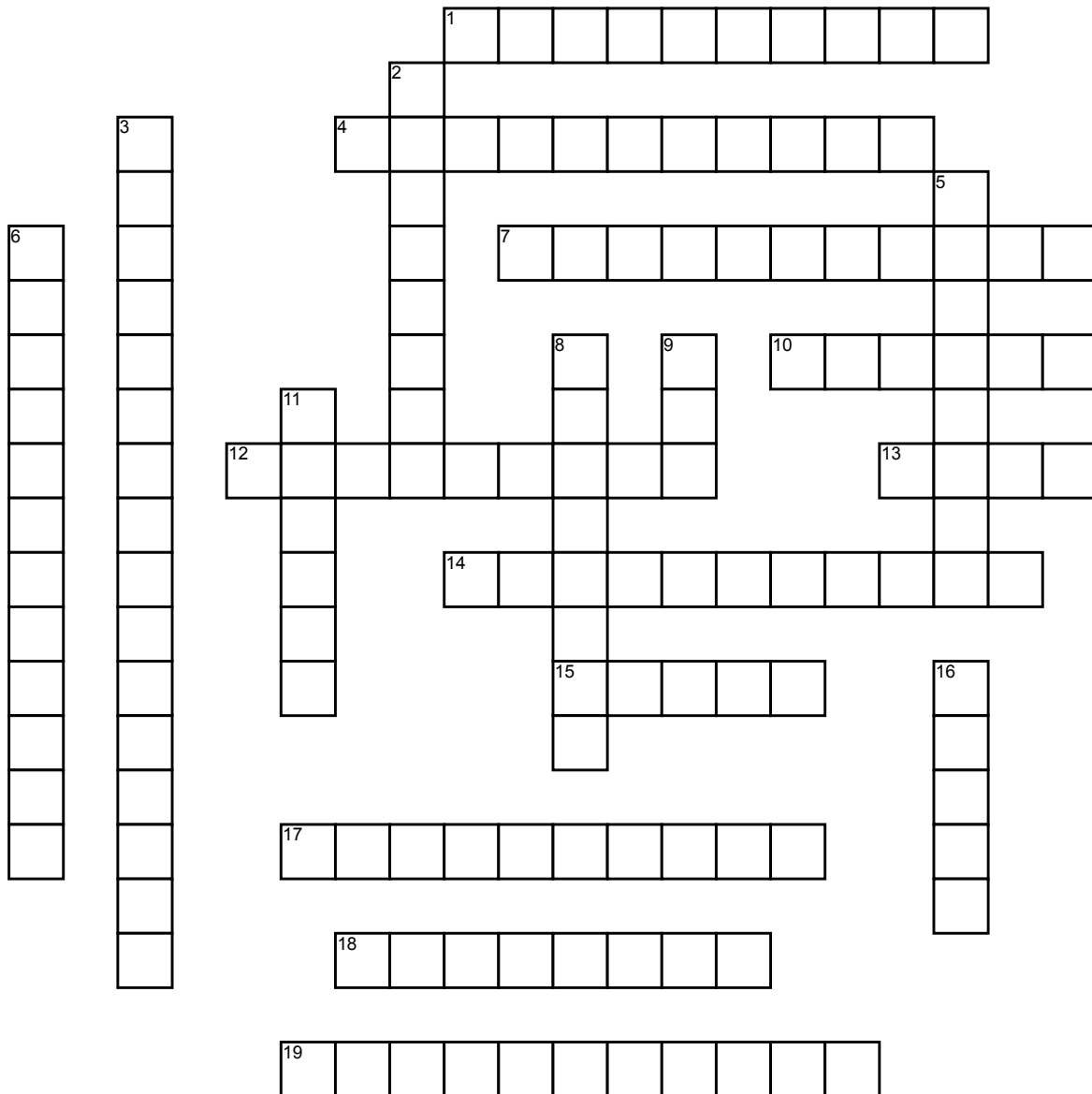


Food Safety Terms



Across

- 1. Temperature range between 41 and 135.
- 4. Proper _____ is one of the most important steps to take to prevent the spread of illness.
- 7. A worker who is in direct contact with food.
- 10. A source of danger.
- 12. Organisms that live on or in a living host.
- 13. The _____ method insures the oldest inventory is used first.
- 14. The body's negative reaction to a food protein.

- 15. Commonly caused by under-cooked ground beef.
- 17. Reducing the number of pathogens on a surface.
- 18. Something that causes an allergic reaction.
- 19. The specific period of time items being sanitized must be immersed in the solution.

Down

- 2. Tiny, single-celled microorganism.
- 3. A disease transmitted to people by food.
- 5. Removing surface dirt off a surface.

- 6. The body's defense against illnesses.
- 8. Disease causing microorganism.
- 9. Foods that are the most susceptible to pathogen growth are known as _____ foods.
- 11. An acronym that details the six things bacteria needs to grow.
- 16. Hepatitis A is an example of a foodborne illness caused by a _____.