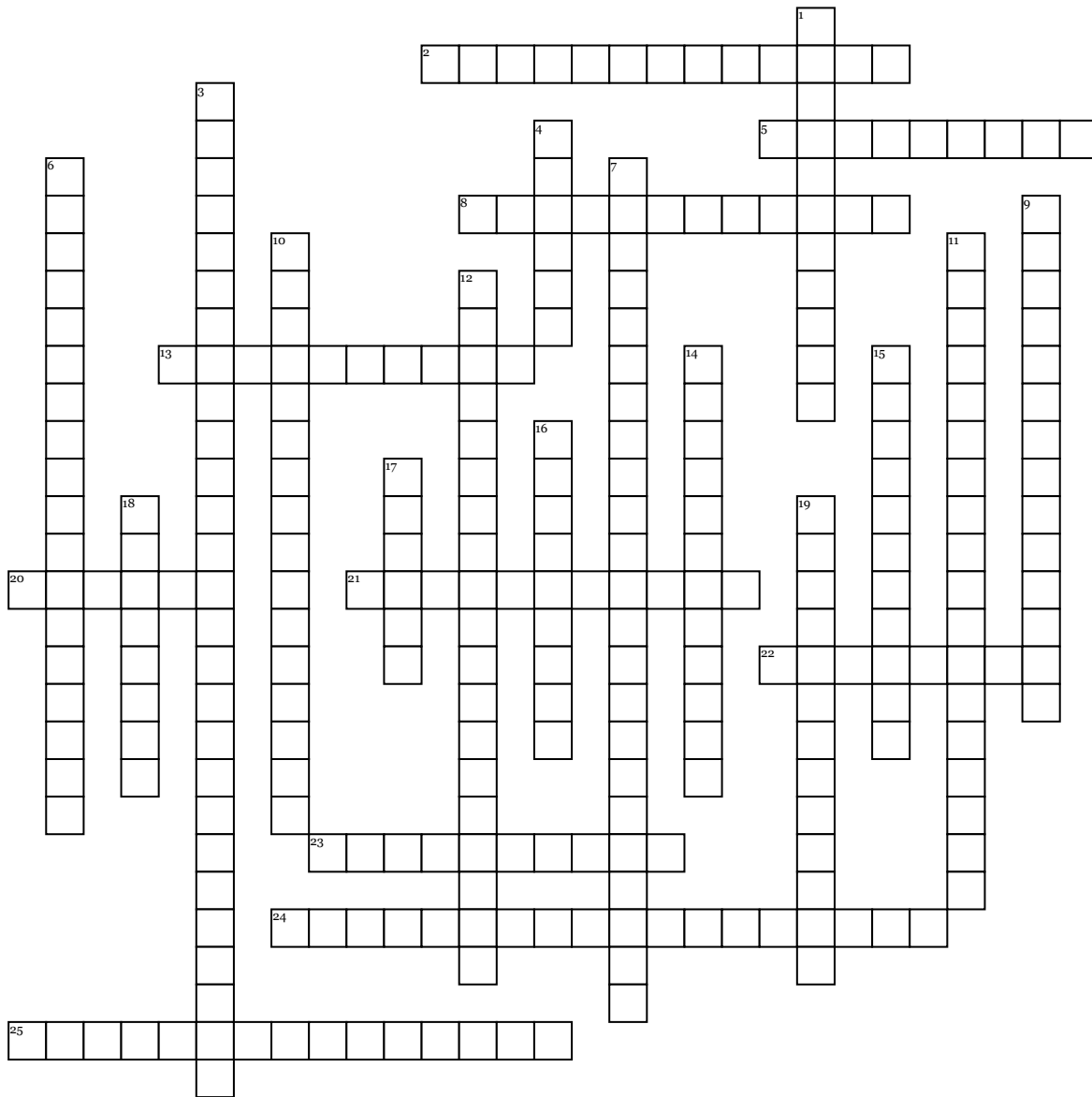


Food Safety and Storage



Across

- 2. using soap and warm water, scrub your hands for 20 seconds
- 5. spoilage due to the breakdown of fats
- 8. the intentional use of biological agents-bacteria, viruses, and toxins-to harm people, animals, or plants
- 13. keeping food safe to eat by following proper food handling and cooking
- 20. the immediate removal of a product from store shelves
- 21. common sources for this disease are raw or undercooked meat, poultry, or fish; unwashed produce; soft cheeses; and unpasteurized milk
- 22. common sources of this disease are home-canned and commercially canned foods; garlic in oils; and vacuum-packed or tightly wrapped food. This disease can be fatal.
- 23. the prevention of illness through cleanliness

- 24. common sources for this disease are unchlorinated water; raw or rare ground beef; raw alfalfa sprouts; unwashed produce; and unpasteurized milk or apple cider
- 25. you keep yourself clean to avoid transferring harmful bacteria when handling food

Down

- 1. the process of exposing food to high-intensity energy waves to increase its shelf life and kill harmful microorganisms
- 3. common sources for this disease are prepared foods left to long at room temperature. Examples are meat, poultry, and egg products.
- 4. protected cells that develop into bacteria under the right conditions
- 6. common sources of this disease are contaminated water; unpasteurized milk; undercooked meat, poultry, and seafood
- 7. This disease is sometimes called the "cafeteria germ" because it is often found in food served in quantity and left for long periods on a steam table or at room temperature.

- 9. living creatures that are visible only through a microscope
- 10. sickness caused by eating food that contains a harmful substance
- 11. occurs when harmful bacteria spread from one food to another
- 12. registered at the center of the thickest part of the food
- 14. substances that make food unfit for use
- 15. moisture loss caused when food is improperly packaged or stored in the freezer too long
- 16. a maximum safe level for a certain chemical in the human body
- 17. poisons that can cause illness
- 18. items that can be used by food processors for specified uses without further testing
- 19. common sources for this disease are raw or undercooked poultry, eggs, meat, and seafood