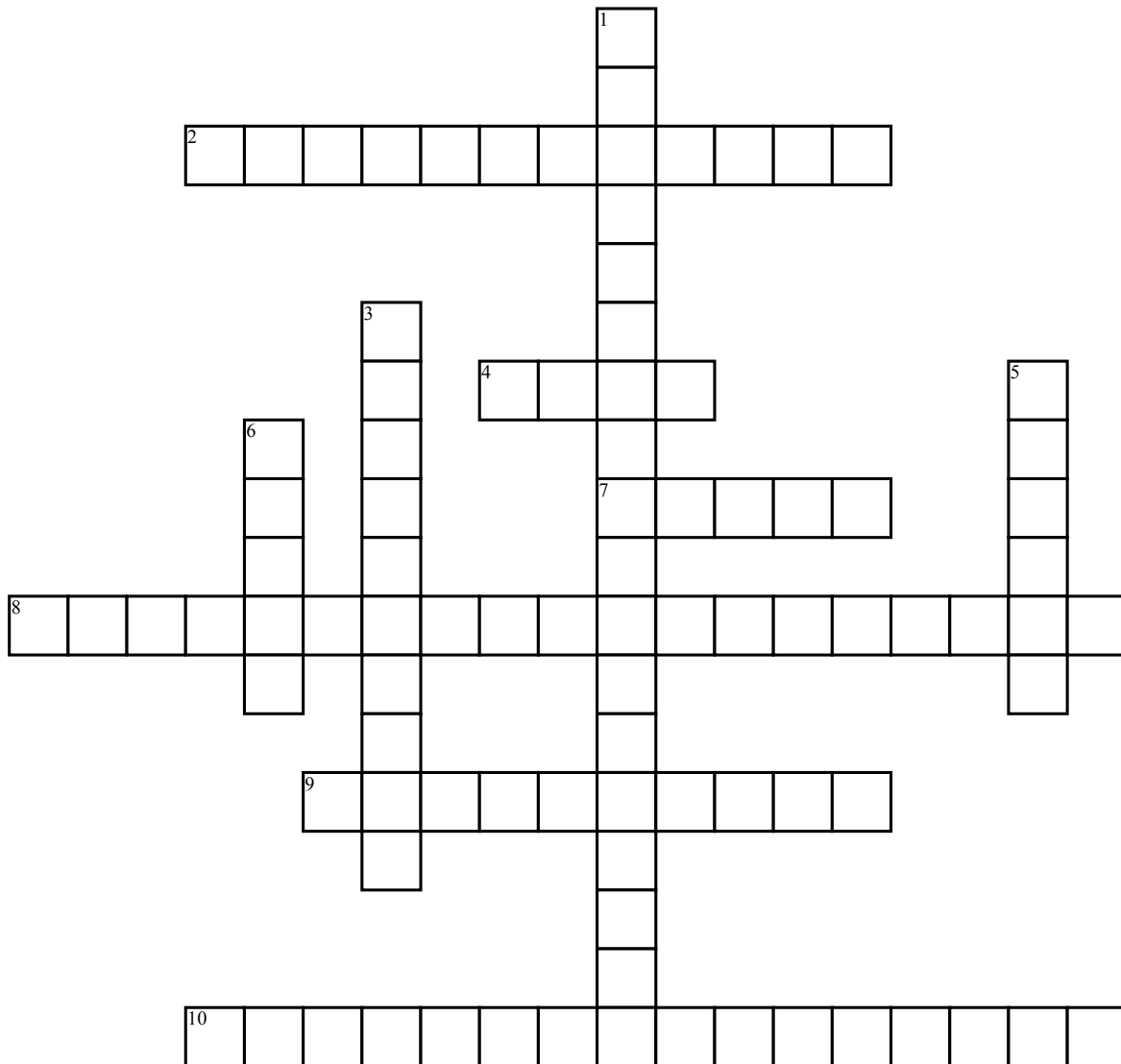


Name: _____

Date: _____

Food and Nutrition



Across

- 2. involving the intentional release or dissemination of biological agents
- 4. anything edible that people consume including water and ice
- 7. not to produced at ph 4.6 or lower
- 8. temperature at the last place in the food to be headed
- 9. is a scientific discipline describing handling. preparation, and storage of food in ways that prevent foodborne illness

- 10. illness caused by consumption of contaminated food

Down

- 1. food should be stored in such a way to prevent
- 3. reduce numbers of pathogens to safe levels
- 5. anything that could cause harm to consumer
- 6. protective structure of bacterial cell to assist in surviving adverse condition