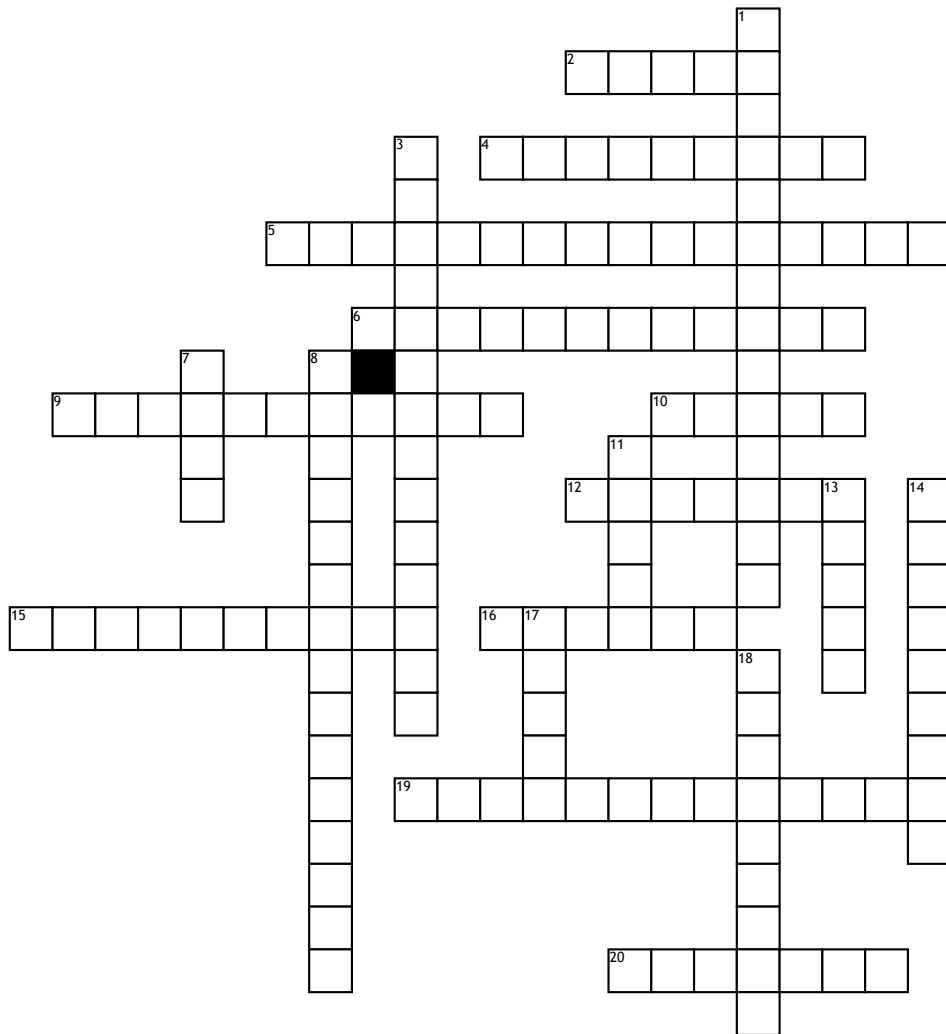


Forms of Cross Contamination



Across

- 2. Include yeasts, molds, and mushrooms
- 4. What is one of the most contagious viruses besides hepatitis A?
- 5. What should be done if a product is suspected of cross contamination?
- 6. A protein in a food or ingredient that some people are sensitive to. These proteins occur naturally.
- 9. Where is bacteria that cause food borne illness most likely found?
- 10. What is a common physical contaminant in fish fillet?
- 12. _____ are not destroyed by normal cooking temperatures.

- 15. What is an important tool used to identify allergens in the products that you use to purchase?
- 16. What is the abbreviation for conditions for bacteria to grow?
- 19. The presence of harmful substances in food.
- 20. What law requires products to identify the Big Eight allergens on an ingredient label?

Down

- 1. Small, living organisms that can be seen only through a microscope.
- 3. What is a simple mistake that can result in a contamination?

- 7. How should waiters identify allergen special orders?
- 8. This bacteria lives only in humans, linked with ready to eat foods & beverages.
- 11. How many food items are commonly identified as food allergens?
- 13. Who should be aware of all the food allergens in a menu?
- 14. A form of biological contamination that cause most food borne illnesses.
- 17. What acronym is used to help you identify the points in your operation where food is at risk?
- 18. _____ require a host to live and reproduce.

Word Bank

- | | | | | |
|-------------------|-------------|---------------|----------------|------------------|
| Salmonella Typhi | Food labels | parasites | ALERT | Mark |
| Segregate product | Norovirus | viruses | Microorganisms | Bones |
| Pathogens | eight | Fecal Matter | staff | Food allergen |
| Federal | FATTOM | Contamination | fungi | Person to person |