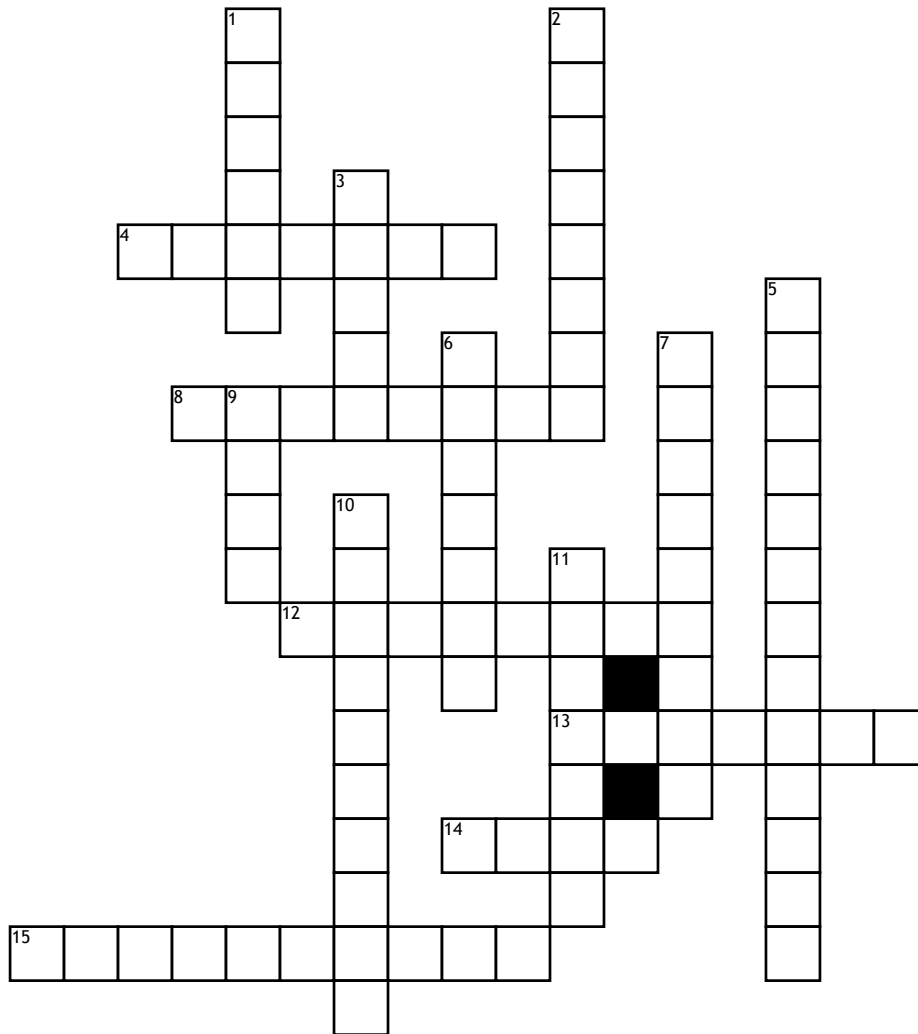


Frontline Defense of Food Safety



Across

4. any domesticated bird, chicken, turkeys, ducks, geese, guineas, ratites or squabs per 9 CFR 381.1
8. point when eviscerated carcasses are chilled in order to inhibit microbial growth and meet the regulatory requirements of 9 CFR 381.66(b)(1).
12. causes death due to the rapid loss of blood in beef
13. disposition indicating that the carcass and/or parts are unwholesome or disease
14. single large bone on the ventral surface of the body called the breast bone or sternum

15. a generalized inflammatory condition caused by pathogenic bacteria and associated toxins in the blood which results in condemnation of the carcass

Down

1. 31st United States secretary of Agriculture sworn in on April 25, 2017
2. the process of rendering an animal insensible to pain by a single blow or gunshot or an electrical, chemical or other means
3. used in combination with a whetstone for sharpening a knife
5. GS-5 or GS-7 employee that is the frontline defense for food safety

6. thin, colorless membranes that resemble tiny balloons inside the body cavity of birds

7. harmful bacteria such as E. Coli 0157:H7, Salmonella, Campylobacter, and Listeria Monocytogenes

9. _____ inspection, viscera inspection, and carcass inspection are the steps of postmortem inspection process for livestock

10. Means "before death"; performed on livestock and poultry prior to slaughter

11. Acting fsis administrator and former district manager of springdale

Word Bank

Kiecker	Perdue	Condemn	Septicemia	Stunning
Steel	Food Inspector	Head	Antemortem	Keel
Chilling	Poultry	Sticking	Pathogens	Air Sacs