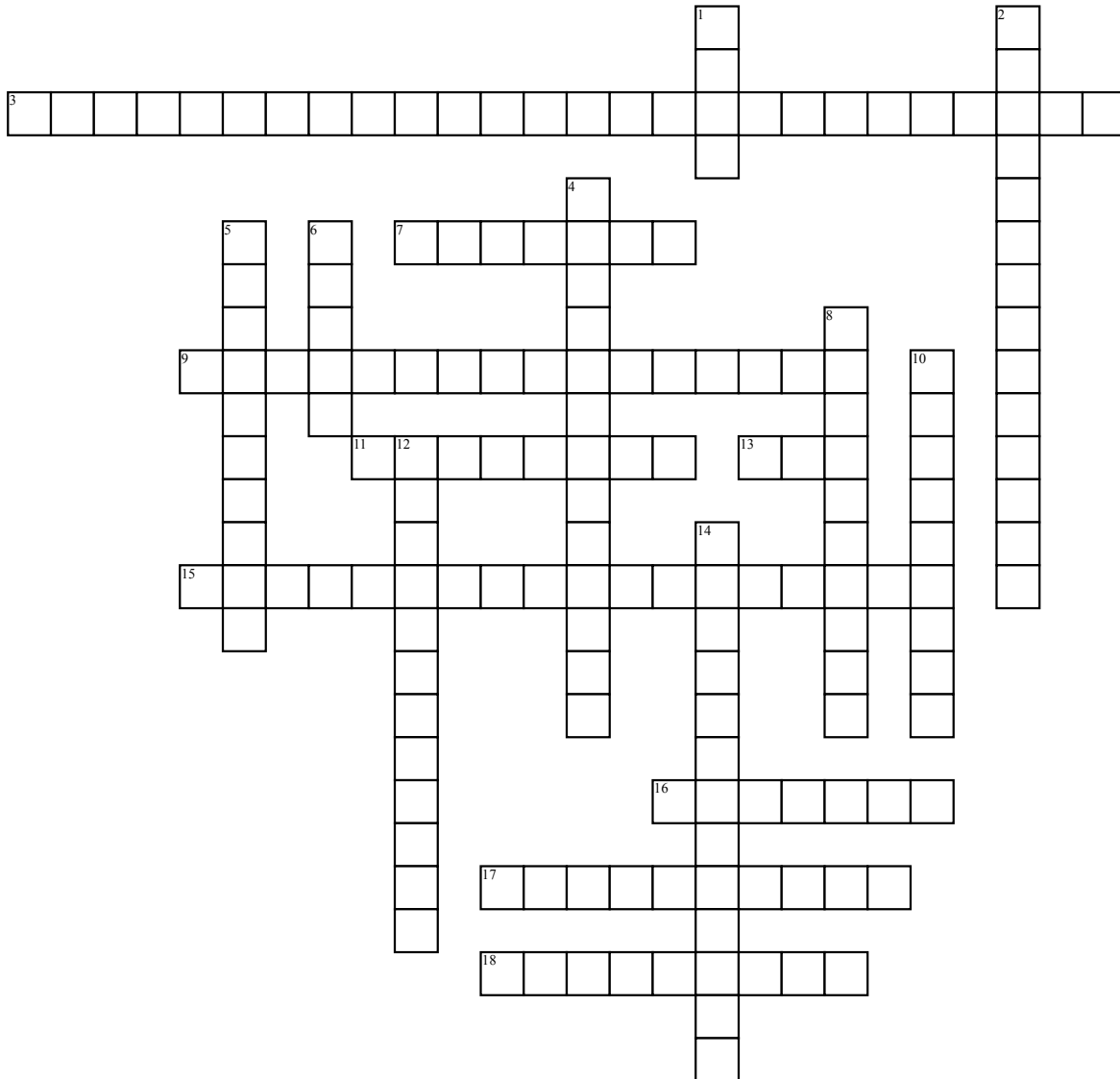


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Inspection Methods



## Across

- 3. Where do you check the for contaminants in livestock
- 7. Per lot
- 9. Three contaminates in livestock
- 11. Livestock
- 13. Tonsils and Distal in cattle of any age
- 15. Defined as the process step/steps used to destroy pathogenic microorganisms in a product to make product safe for humans

16. 2x per line per shift

17. Scientific and In plant demonstration

18. 1x per shift

## Down

- 1. Salmonella and Campylobacter is done by who
- 2. Scientific Journal articles
- 4. Process that establishments employ to limit the growth of spore forming bacteria
- 5. Most common HATS category used

6. What is the contaminate of poultry

8. Commonly reported food borne illness

10. Head, Cheek meat and weasand

12. Raw beef plants must consider in their hazard analysis

14. 2nd most frequently food borne illness