

Safety & Sanitation Crossword

Across

3. Food poisoning caused by a bacteria growing on improperly sterilized foods.

7. Food that requires time a temperature control for safety.

9. Shiga toxin-producing E. Coli.

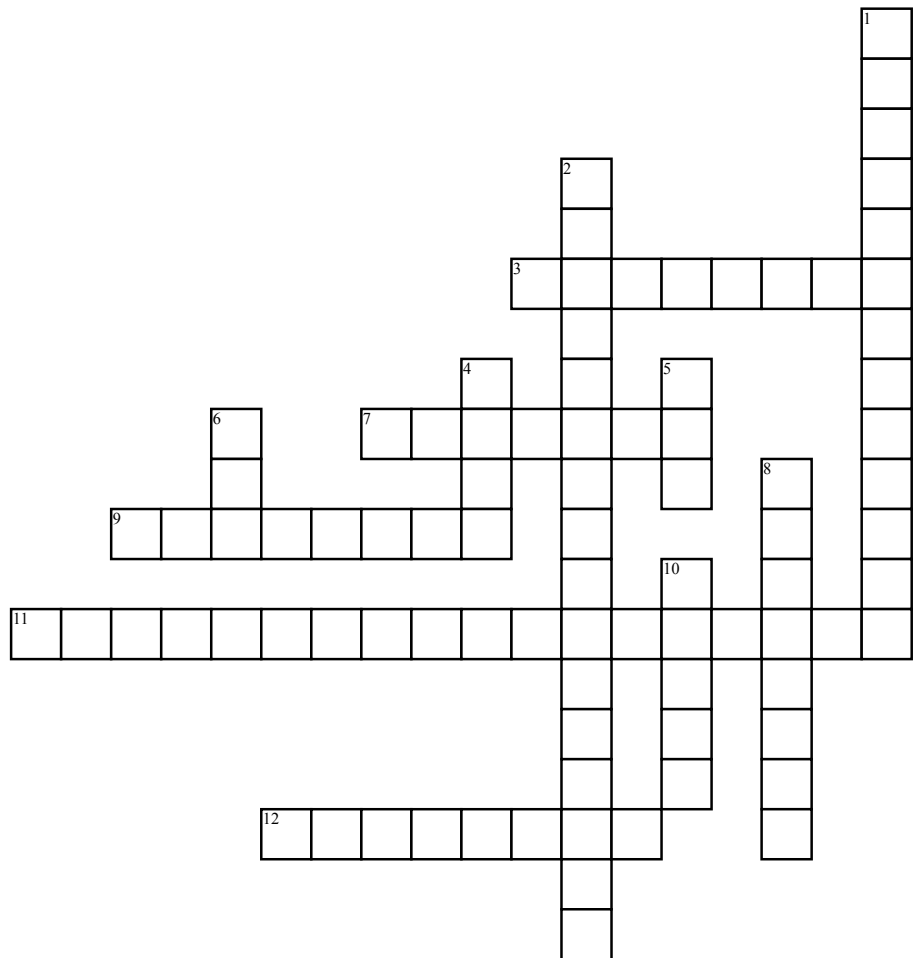
11. When pathogens are transferred from one food surface to another.

12. Preservatives and antioxidants used to keep dried fruit from turning brown.

Down

1. The action or state of being made impure by polluting or poisoning.

2. Disease transmitted to people through food.



4. Oversees the American farming industry.

5. Responsible for protecting the public health.

6. A federal agency that conducts and supports health promotion.

8. Written document issued by the Regulatory Authority.

10. Management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards.