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Chapter 1 Food Safety

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|  |  |  |  |  |  | 7P |  A |  R |  A |  S |  I |  T |  E |  S |  |  |  | 8H |  E | 9P |  A |  T |  I |  T |  I | 10S |  |  |  |
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|  |  |  |  |  |  | 11R |  E |  F |  R |  I |  G |  E |  R |  A |  T |  O |  R |  S |  |  S |  |  |  A |  |  |  L |  |  |  |
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|  |  |  | 12B |  |  |  |  |  |  |  |  |  |  |  |  | 13M |  |  C |  |  S |  |  |  |  |  |  O |  |  |  |
|  |  |  |  A |  |  |  |  |  |  |  | 14M |  |  |  |  |  I |  |  A |  |  |  |  |  |  |  |  N |  |  |  |
|  |  |  |  C |  |  |  |  |  | 15B |  I |  O |  L |  O |  G |  I |  C |  A |  L |  |  |  |  |  | 16B |  E |  E |  F |  |  |
|  |  |  |  T |  |  | 17D |  |  |  |  |  L |  |  |  |  |  R |  |  |  | 18D |  |  | 19F |  |  |  L |  |  |  |
|  |  |  |  E |  |  |  I |  | 20H |  A |  N |  D |  |  |  | 21P |  O |  U |  L |  T |  R |  Y |  |  I |  | 22F |  L |  O |  W |  |
|  |  |  |  R |  |  |  R |  |  |  |  |  |  |  |  |  |  W |  |  |  |  Y |  |  |  R |  |  |  A |  |  |  |
|  |  | 23R |  I |  N |  S |  E |  | 24C |  O |  N | 25T |  A |  M |  I |  N |  A |  T |  E |  D |  |  |  |  S |  |  |  |  |  |  |
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|  |  |  |  | 27B |  O |  T |  U |  L |  I |  S |  M |  | 28S | 29A |  F |  E |  | 30F |  |  |  |  |  |  | 31H |  E |  A |  T |  |
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|  |  |  |  |  | 33H |  Y |  G |  I |  E |  N |  E |  |  | 34D |  A |  N |  G |  E |  R |  | 35C |  H |  E |  M |  I |  C |  A |  L |  |
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| **Across****2.** \_\_\_\_\_\_are a type of parasite often found in pork and wild game meats. Pg 6**4.** Disposable \_\_\_\_\_prevent your bare hands from coming into contract with ready -to-serve food. Pg 14**7.** There are four basic types of biological hazards: Bacteria, Viruses, \_\_\_\_\_\_\_and Fungi. Pg 5**8.** A virus found in shellfish from polluted water is called \_\_\_\_\_\_\_\_\_A. Pg 8**11.** \_\_\_\_\_\_\_\_should be kept between 36-40 degrees fahrenheit. Pg 22**15.** Living organisms found in or on foods that can make us sick are called \_\_\_\_\_\_\_\_hazards. pg 4**16.** E. Coli is a bacteria most often found in raw and uncooked ground \_\_\_\_\_\_. Pg 8**20.** One of the most important elements in keeping food safe is proper \_\_\_\_\_washing. Pg 13**21.** 32 \_ 36 degrees Fahrenheit is the ideal storage temperature for meat and \_\_\_\_\_Pg 23**22.** The \_\_\_of food is the route food takes from the kitchen to the customer. Pg 21**23.** Cleaning is a three-step process. You wash, \_\_\_\_\_and sanitize. Pg 16**24.** Food safety involves activities, standards and procedures necessary to keep foods from becoming\_\_\_\_\_\_\_\_\_\_ Pg 3**27.** Botulism is a bacteria found in \_\_\_\_\_\_foods. Pg 8**28.** \_\_\_\_\_\_\_\_\_foods are foods that a won't make you sick or hurt when you eat them. Pg 4**31.** Sanitizing means that you have used either \_\_\_\_\_or chemical to reduce pathogens to a safe level. Pg 16**33.** Keeping yourself clean, well groomed and healthy is called personal \_\_\_\_\_\_\_. Pgs 13 & 15**34.** Temperatures from 41 to 135 degrees are in the range called the \_\_\_\_\_\_zone. Pg 11**35.** Bug sprays, cleaning compounds and fertilizers are examples of \_\_\_\_\_hazards found in food. Pg. 6**36.** The living cell that a virus invades is called the \_\_\_\_. Pg 6**37.** Aw is the abbreviation for \_\_\_\_\_activity and is the amount of moisture available in a food. Pg 11**38.** Food contamination may be either biological or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Pg 4**39.** A course in food safety that teaches food handlers safe practices is called a \_\_\_\_\_\_certification. Pg 7 | **Down****1.** The "A" in HACCP stand for \_\_\_\_\_\_Pg 31**3.** Keeping hot food in steam tables and cold foods in refrigerators until ready to serve is called \_\_\_\_\_food. Pg 27**5.** Hair, food packaging, or a bandage are examples of \_\_\_\_\_hazards you can find in food. Pg. 6**6.** Cross-contamination occurs when a food that is safe, comes in contact with biological, \_\_\_\_\_\_\_\_, or chemical contmainants. Pg 21**9.** Mice, flies, cockroaches and mosquitos are examples of \_\_\_\_\_\_Pg 14**10.** \_\_\_\_\_\_is a bacteria found in eggs, poultry and shellfish. Pg 8**12.** \_\_\_\_\_\_are single-called organisms that can live in food or water and also on our skin and clothing. Pg 5**13.** There are three ways to thaw food: Refrigerator, under running water and the \_\_\_\_\_\_\_Pg 26**14.** A \_\_\_\_\_\_is an example of a fungus. Pg 6**17.** \_\_\_\_\_\_contamination means that a disease-causing substances is introduced directly to a food. Pg 11**18.** Flour, tea, sugar, rice and pasta are known as \_\_\_\_\_goods. Pg 22**19.** FIFO stand for \_\_\_\_\_in, First out. Pg 22**25.** The "T" in FAT TOM stands for time and \_\_\_\_\_\_\_ Pg 10**26.** A chemical hazard found in fish that is released in the air through industrial pollution is called \_\_\_\_\_Pg 16**29.** Another name for a health inspection is called a food-safety \_\_\_\_\_Pg 30**30.** Two types of perishable foods are those store in the refrigerator and those stored in the \_\_\_\_\_Pg 22**32.** To avoid cross-contamination, raw meat and raw \_\_\_\_\_should not be on the same work surface. Pg 22 |