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| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

Chapter 1 Food Safety

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|  |  |  |  |  |  | 7  P | A | R | A | S | I | T | E | S |  |  |  | 8  H | E | 9  P | A | T | I | T | I | 10  S |  |  |  |
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|  |  |  | A |  |  |  |  |  |  |  | 14  M |  |  |  |  | I |  | A |  |  |  |  |  |  |  | N |  |  |  |
|  |  |  | C |  |  |  |  |  | 15  B | I | O | L | O | G | I | C | A | L |  |  |  |  |  | 16  B | E | E | F |  |  |
|  |  |  | T |  |  | 17  D |  |  |  |  | L |  |  |  |  | R |  |  |  | 18  D |  |  | 19  F |  |  | L |  |  |  |
|  |  |  | E |  |  | I |  | 20  H | A | N | D |  |  |  | 21  P | O | U | L | T | R | Y |  | I |  | 22  F | L | O | W |  |
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|  |  | 23  R | I | N | S | E |  | 24  C | O | N | 25  T | A | M | I | N | A | T | E | D |  |  |  | S |  |  |  |  |  |  |
|  |  |  | A |  |  | C |  |  |  |  | E |  |  |  |  | V |  |  |  |  |  |  | T |  |  | 26  M |  |  |  |
|  |  |  |  | 27  B | O | T | U | L | I | S | M |  | 28  S | 29  A | F | E |  | 30  F |  |  |  |  |  |  | 31  H | E | A | T |  |
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|  |  |  |  |  | 33  H | Y | G | I | E | N | E |  |  | 34  D | A | N | G | E | R |  | 35  C | 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 |