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Chapter 20 Food Safety & Storage

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| **Across**  **2.** process of exposing food to high intensity energy waves to increase its shelf life and kill harmful microrganisms  **5.** sickness caused by eating food that contains a harmful substance  **8.** scrubing your hands using soap and warm for 20 seconds  **10.** harmful bacteria spread from one food to another  **11.** maximum safe level for a certain chemical in the huma body  **12.** poisons that can cause illness  **14.** ranges from sugar to seaweed and can be used by food processors for specified uses without further testing  **15.** keeping food safe to eat by following proper food handling and cooking practices  **16.** the useof biological agents - bacteria, viruses, and toxins - to harm people, animals, or plants  **17.** temperature at the center of the thickest part of the food | **Down**  **1.** substances that make food unfit for used  **3.** protected cells that develop into bacteria under the right conditions  **4.** living creatures that are visible only through a microscope  **6.** keeping yourself clean  **7.** immediate removal of a product from store shelves  **9.** spoilage due to breakdown of fats  **13.** moisture loss caused when food is improperly packaged or stored in the freezer too long |