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Culinary Arts: FOOD SAFETY

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| **Across****2.** sickness caused by eating food that contains a harmful substance**6.** means keeping food safe to eat by following proper food handling and cooking practices**7.** substances that make food unfit for use **8.** moisture loss caused when food is improperly packaged or stored in the freezer too long**10.** the prevention of illness through cleanliness**11.** living creatures that are visible only through a microscope | **Down****1.** the surest way to test doneness is to use a food thermometer to check the ?**3.** occurs when harmful bacteria spread from one food to another**4.** keeping yourself clean to avoid transferring harmful bacteria when handling food**5.** protected cells that develop into bacteria under the right conditions**9.** the immediate removal of a product from store shelves |