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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 |