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Food Safety Review

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| **Across**  **5.** \_\_\_\_\_ should be cooked to an internal temperature of 155  **8.** Bacteria, fungi, viruses, and mold are all examples of \_\_\_\_\_\_\_\_\_\_\_ contamination.  **10.** How many principles are in HACCP?  **11.** The first step in the flow of food is  **13.** What does the P in IPM stand for?  **15.** there are two ways to sanitize; heat & \_\_\_\_\_\_\_\_\_\_\_\_\_  **16.** The M in FATTOM stands for | **Down**  **1.** \_\_\_\_\_\_\_\_\_\_should be cooked to an internal cooking temperature of 165.  **2.** when washing your \_\_\_\_\_\_\_\_\_\_ the water should be at least 100 degrees.  **3.** A fingernail in food is an example of \_\_\_\_\_\_\_ contamination.  **4.** Sanitizing reduces \_\_\_\_\_\_\_\_\_\_\_\_\_ to a safe level.  **6.** The T in TCS stands for \_\_\_\_\_\_\_\_\_\_\_\_\_\_  **7.** True or false: It is safe to thaw food under HOT running water  **9.** involves yellowing of the eyes  **12.** elders, people with compromised immune systems and young children are all part of the \_\_\_\_\_\_\_\_\_\_\_\_ population  **14.** food should be cooled to 70 degrees in \_\_\_\_\_ hours.  **17.** RTE foods should be stored on the \_\_\_\_\_\_\_\_\_ shelf. |