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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.  |