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| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_ | Period: \_\_\_\_\_\_\_ |

Sanitary Food Handling

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| **Across**  **3.** using heat or chemicals to reduce the number of pathogens on a surface to safe levels  **12.** biological hazard that can cause illness when they invade a cell  **13.** contamination caused by introducing disease-causing substances directly to food  **15.** an agent which has the potential to cause harm to a vulnerable target  **16.** a type of parasitic worm  **17.** disease-causing organism  **18.** capable of producing food-borne illness | **Down**  **1.** foods that will not make you sick or hurt you when you eat them  **2.** always keep this clean and sanitized  **4.** measurement of the amount of moisture available in food  **5.** to use again  **6.** fish having high amounts of this should avoided  **7.** When food enters temperature range from 41 F to 135 F.  **8.** single-celled or multi-celled organism that can be beneficial or cause a food-borne illness  **9.** an illness that results from eating contaminated foods  **10.** a process involving restricting access of pests, disposing of waste properly and using pesticides  **11.** multi-celled organisms that reproduce on their own and need a host  **14.** a bacteria found in the intestines of humans and other animals |