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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 |