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food safety

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| **Across****3.** keeping yourself clean to avoid transferring harmful bacteria when handling food**5.**  foodborne illness linked to pork and wild game**7.**  occurs when microorganisms are transferred from one food or surface to another**10.**  the prevention of illness through cleanliness**12.** caaused by comtaminated food through a food handler's incorrect personal hygiene**13.** method of stock rotation in which proiducts are shelved based on their use-by or expiration dates, so oldest products are used first**15.** moisture loss caused when food is improperly packaged or stored in the freezer too long**17.**  the immediate removal of a product from store shelves**18.** refers to food that needs time and temperature controls in order to remain safe**19.** when chemicals come in contact with foods**20.**  the range of temperatures where pathogens grow most rapidly. | **Down****1.** the path that food takes within the foodservice operation**2.** posions produced by pathogens, plants, or animals**4.**  the most deadly foodborne illness linked to swollen or dented cans, vacuum packed food, and soil**6.** illness carried or transmitted to people by food**8.**  means keeping food safe to eat by following proper food handling and cooking practices**9.** Pathogen that may be found in dairy plant any grows at refrigerated temperatures**11.**  protected cells that develop into bacteria under the right conditions**14.** living creatures that are visible only through a microscope**16.**  foodborne illness linked to undercooked pultry, and eggs, human intestinal tract, and dairy |