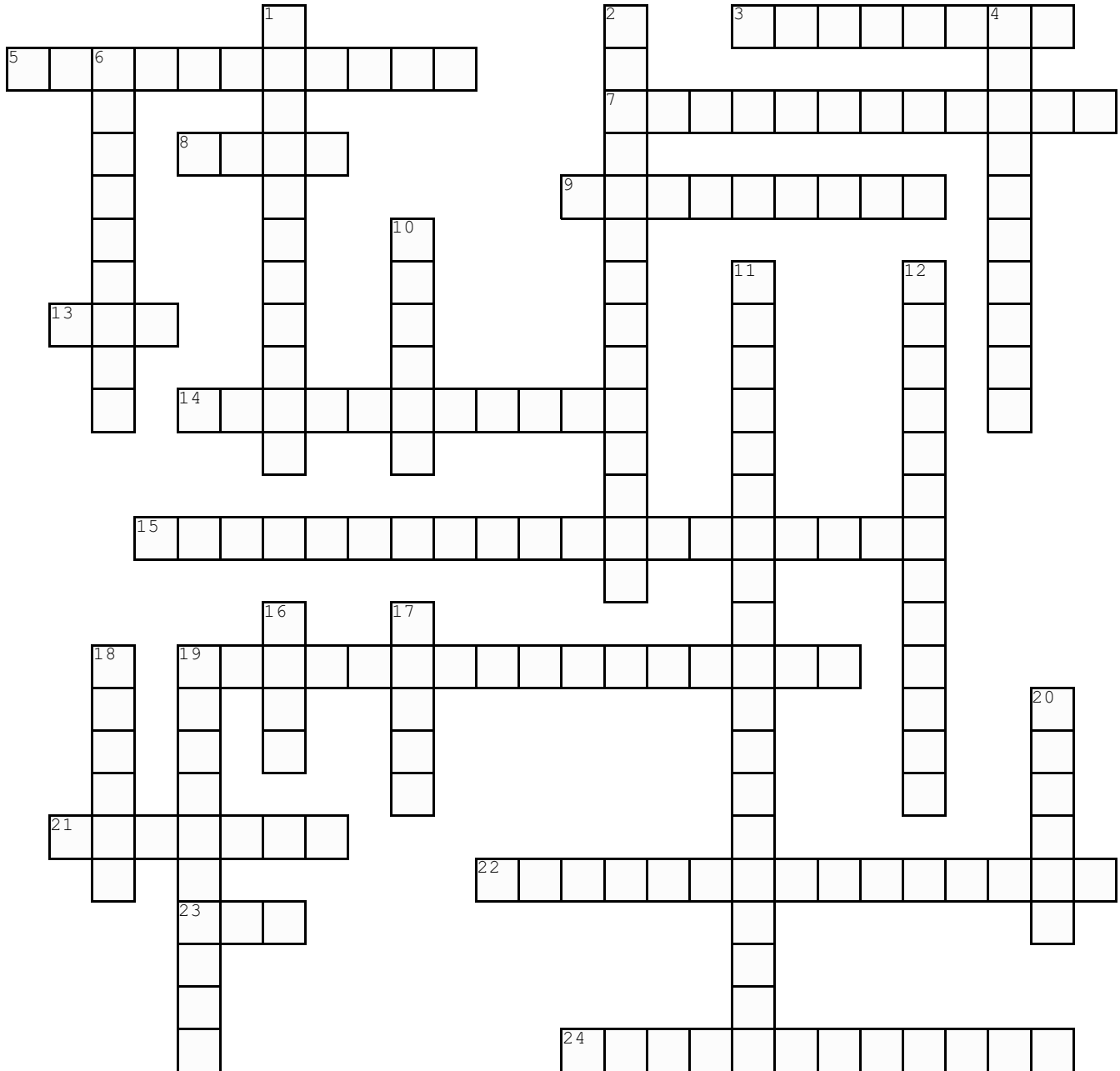


Name: \_\_\_\_\_

## Chapter 20: Food Safety and Storage

Using your textbook (starting on page 279) complete the following puzzle. Do not add spaces for multiple words.



### **Across**

- 3.** Additives classified by the FDA as 'Generally Recognized as Safe' due to long history of use.
- 5.** Process of exposing food to high energy waves to increase shelf life and kill harmful microorganisms.
- 7.** Substances that make food unfit for use.
- 8.** Your freezer should be set at this temperature or under. (spell out the number)
- 9.** Maximum safe level for a certain chemical in the human body.
- 13.** Food can be kept in a nonworking refrigerator for up to this many hours. (spell out the number)
- 14.** Moisture loss caused when frozen food is improperly packaged or stored too long.
- 15.** Spread of harmful bacteria from one food to another.
- 19.** Sickness caused by eating food that contains harmful substances.
- 21.** This type of cutting board is easier to wash.
- 22.** Practice of keeping clean.
- 23.** This is a division of the Department of Health and Human Services that is charged with the safety of the food supply.
- 24.** Intentional use of biological agents-bacteria, viruses, and toxins- to harm people, animals, or plants.

### **Down**

- 1.** These items mimic the smoothness and creaminess of fat.
- 2.** Living creatures visible only through a microscope.
- 4.** Prevention of illness through cleanliness and food safety.
- 6.** Spoilage caused by the breakdown of fats.
- 10.** Protected cells that develop into bacteria under that right conditions.
- 11.** Temperature at the center of the thickest part of food; must be high enough to kill harmful bacteria.
- 12.** Scrubbing hands with soap and warm water to remove harmful bacteria.
- 16.** You should never defrost food at this temperature.
- 17.** The temperature in your refrigerator should be no higher than this. (spell out the number)
- 18.** Immediate removal of a product from store shelves.
- 19.** Keeping food safe to eat by following proper food handling and cooking practices.
- 20.** Poisons found in harmful bacteria.