

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.

The crossword puzzle grid contains the following words:

- 1. **inf** (Vertical)
- 2. **mint** (Vertical)
- 3. **grass** (Horizontal)
- 4. **list** (Horizontal)
- 5. **irradiation** (Horizontal)
- 6. **rad** (Vertical)
- 7. **contaminants** (Horizontal)
- 8. **zero** (Horizontal)
- 9. **tolerance** (Horizontal)
- 10. **spoil** (Vertical)
- 11. **nitrogen** (Vertical)
- 12. **stainless** (Vertical)
- 13. **six** (Horizontal)
- 14. **freezer** (Horizontal)
- 15. **cross contamination** (Horizontal)
- 16. **ref** (Vertical)
- 17. **ref** (Vertical)
- 18. **refrigeration** (Vertical)
- 19. **foodborne illness** (Horizontal)
- 20. **tox** (Vertical)
- 21. **plastic** (Horizontal)
- 22. **personal hygiene** (Horizontal)
- 23. **food** (Vertical)
- 24. **bio-terrorism** (Horizontal)

Across

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

Down

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