The Food Safety Challenge – Matching

Descriptions (Left)	Terms (Center)	Descriptions (Right)

Food has been time and temperature abused any time the food has been allowed to stay too long at a temperature favorable to the growth of foodborne microorganisms

Foodborne Illness

These are chemical substances that can contaminate food, such as cleaners, sanitizers, polishes, machine lubricants, and toxic metals that leach from cookware and equipment.

Foodborne Illness Outbreak

These are habits that include keeping the hands, hair and body clean and wearing clean and appropriate uniforms. Avoiding unsanitary actions and reporting illness and injury are also features of good personal hygiene.

Warranty of Sale

This is the body's defense method against illness. People with compromised immune system are more liable to food borne illnesses.

Reasonable Care Defense

Illnesses carried or transmitted to people by food.

Immune System

The regulations stating how food must be handled in an organization.

Contamination

This happens when microorganisms are transferred from one food or surface to another

Biological Hazard

Illness causing microorganisms that can contaminate food such as certain bacteria, viruses, parasites and fungi as well as toxins found in certain plants, mushroom and seafood.

Chemical Hazard

The presence of dangerous substances in food. Several food safety hazards occur naturally, while humans or the environment introduces others.

Physical Hazard

Time Temperature Abuse

Defense against a food related lawsuit stating that an organization did everything that could be reasonably expected to make certain that the food served was safe.

Cross Contamination

These are foreign objects that can accidentally get into food and contaminate the food such as hair, dirt, metal staples, and broken glass as well as naturally occurring objects such as bones.

Personal Hygiene

According to the Center for Disease Control (CDC), an incident in which two on more people experience the same illness after eating the same food.

Instructions: Draw a line from the food safety term to the correct description.