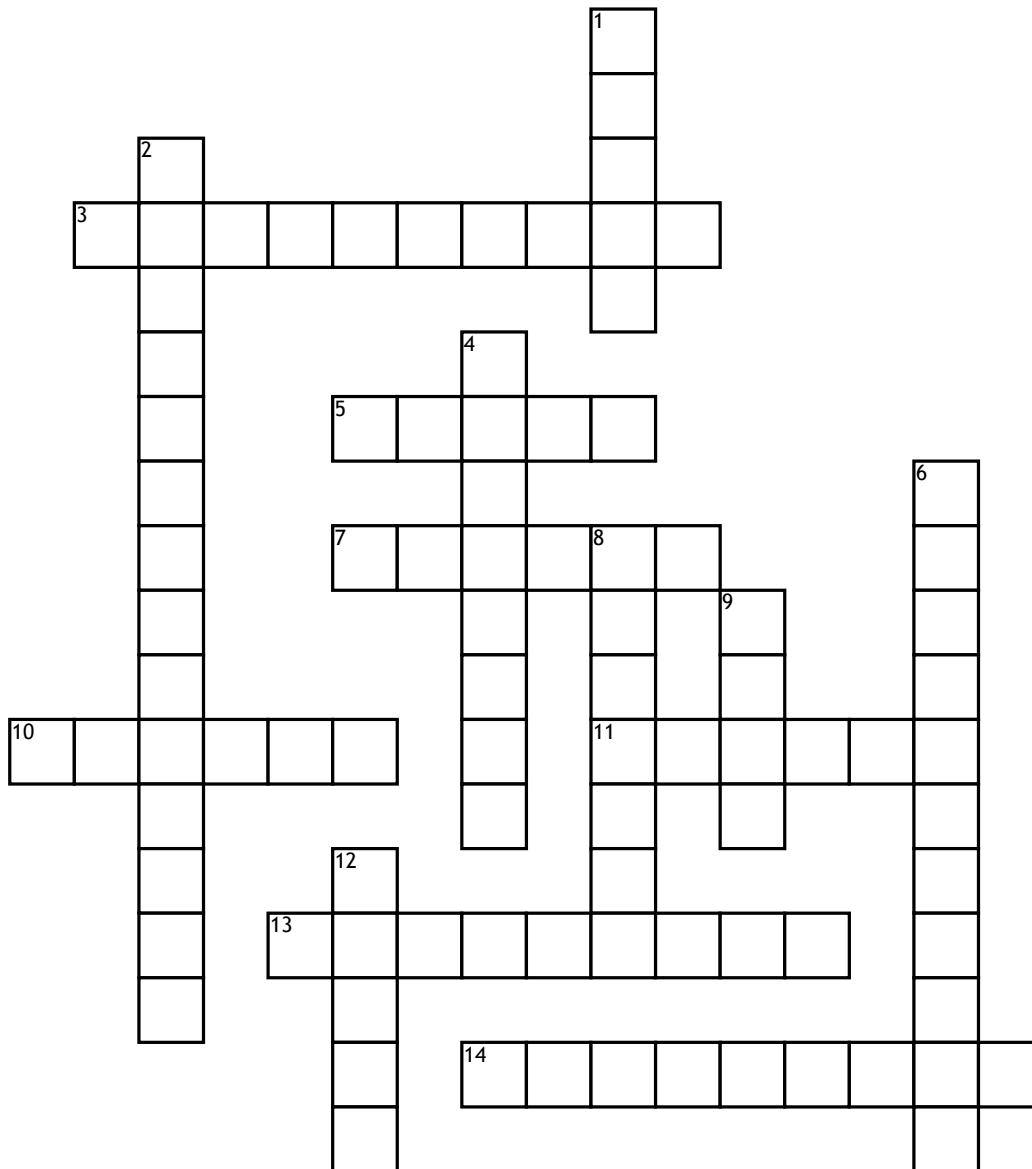


Name: _____

Date: _____

Food Safety



Across

3. Bacteria found in poultry

5. Utensil used for tasting foods

7. Type of semi-perishable food

10. Food has a longer shelf life when it is

11. Used to make bread and wine

13. Moisture loss is caused when the fruit is?

14. Type of non-perishable food

Down

1. Used to make some medicines and cheese

2. Type of alarm for detecting gases in the air

4. Symptom of food poisoning

6. Trades person who can fix the lights and switches in the home

8. One of the main causes of food spoilage

9. Type of perishable food

12. System for keeping kitchens and workers safe