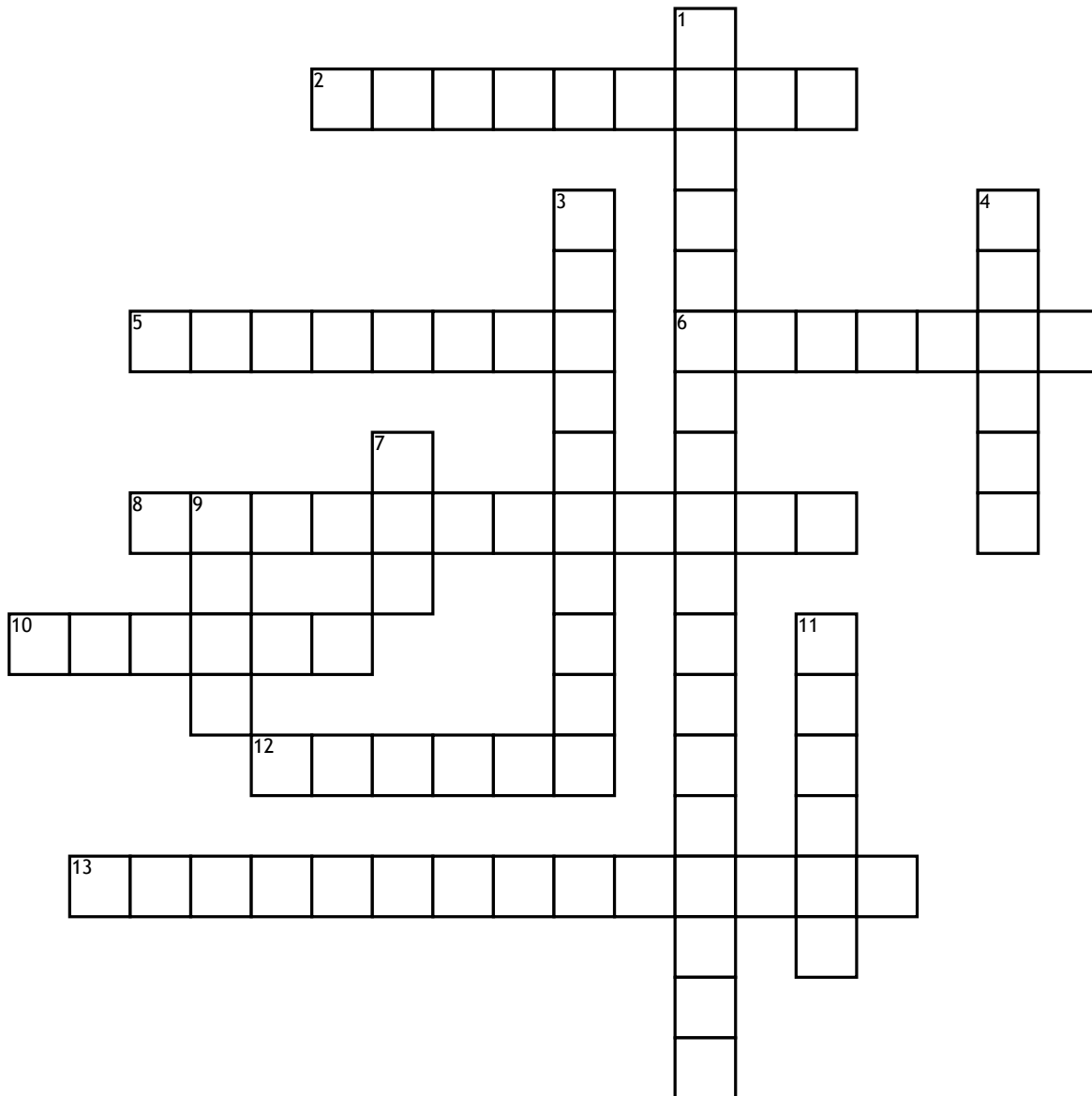


Name: _____

Date: _____

Food Safety



Across

- 2. Most common foodborne illness
- 5. Hair in food would be a _____ hazard
- 6. commonly associated with salmonella
- 8. The safest way to thaw food
- 10. Device used to protect potable water from backflow that would cause contamination

- 12. Any biological, chemical, or physical property that can cause a risk

- 13. Approved food-contact metal.

Down

- 1. The transfer of microorganisms from one food or surface to another
- 3. A thermometer should be +/-2, easy to read, and

- 4. Seconds you rub your hands together during washing

- 7. Responsible for making sure all workers understand safe food handling practices

- 9. food that can be safely accepted at 45 degrees

- 11. Temperature 41°F and 135°F is called _____ zone