Food Safety Crossword

Across 2. Cook foods 4. The best rule is always: 9. Risky foods are	1 2 3 3 4 5 5 5 6 6 7 8 8 6 6 7 8 8 6 6 7 8 8 7 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 7 8 8 7
anything that will require	9 10
11. Keep foods above 140 degrees until serving time.	
12. a symptom of a Food-borne illness	
13. Use to pick up hot pans.	16
14. Do not freeze food.	
15. chill foods within 2 hours.	
17. A food-borne illness caused by eating under cooked food	[19]
18. you should do this to labels before purchasing your food	6. When cutting food, always use this.7. A food-borne illness
19. You should clean your hands for seconds.	is a disease by food.
20. While cooking, keep foods	8. Tilt of pots and pans towards you so you do
<u>Down</u>	not burn your hands or face.
 Contact the if glass breaks. 	10. Never leave
3. Always matches away from you.	around the stove. 16. These could catch
5. Symptoms of a food-borne illness arelike	fire on a gas stove.