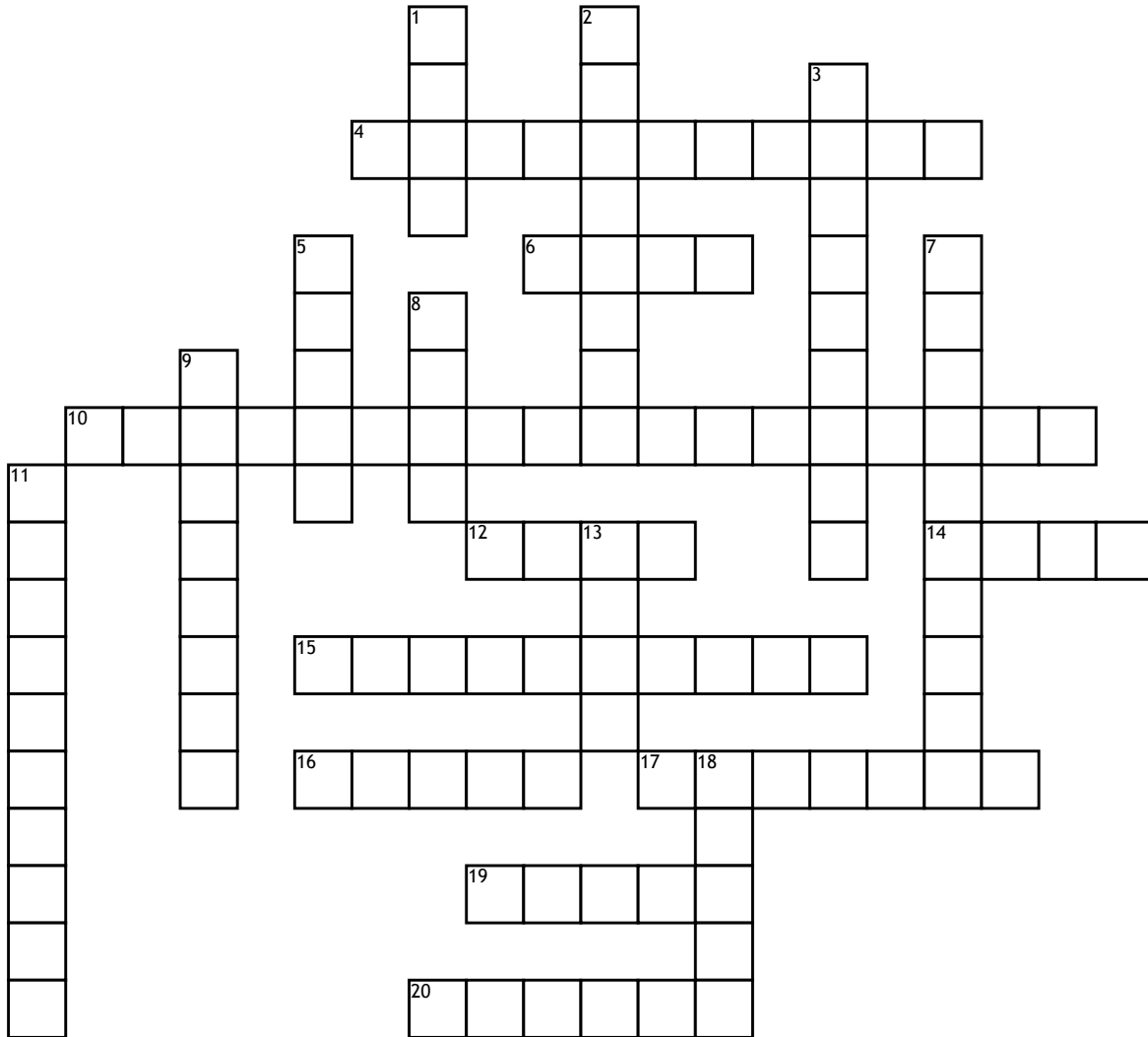


Name: _____

Date: _____

Food Safety



Across

4. Maintain Cleanliness
6. Never allow _____ to jump on countertops
10. The spreading of harmful bacteria from one food to another.
12. Always _____ your hands before working in the kitchen.
14. You should never brush your _____ while working in the kitchen.
15. Type of bacteria found in raw eggs
16. Type of bacteria found in unsafe water

17. _____ is a type of poultry that should be cooked thoroughly.

19. Never use the same _____ for stirring and tasting.
20. Use separate _____ for wiping dishes and drying your hands.

Down

1. Never _____ food at room temperature.
2. Flies can transfer this bacteria to food.
3. A _____ is an appliance that can be used to thaw meat

5. Wash _____ fruits and vegetables before cooking.

7. Foods that spoil easily
8. Place cooked _____ on a clean plate.
9. Eating food from leaking or bulging cans can result in _____

11. Temperature range in which bacteria grow the fastest.
13. You should never keep foods under the _____.
18. Always wash your _____ after handling raw meat.