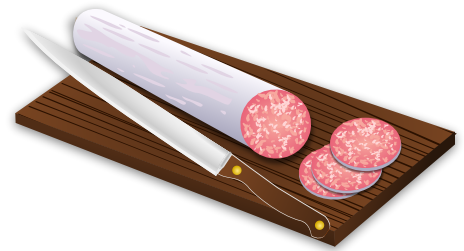
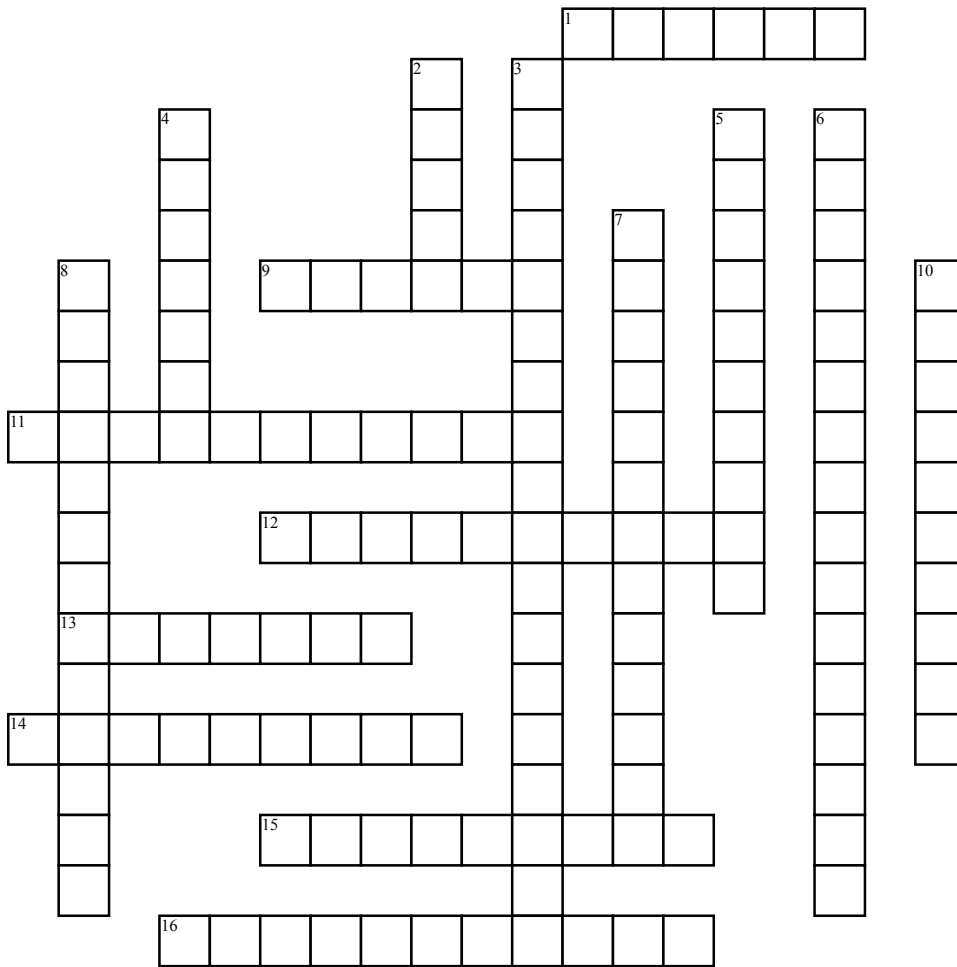


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Food Safety



## Across

1. \_\_\_\_\_ the illness to your local health department

9. rest and drink lots of \_\_\_\_\_

11. causes unappealing dried up white areas on food

12. maintaining cleanliness

13. microorganisms that infect cells

14. place food in watertight bag then place them in \_\_\_\_\_

15. organisms that feed on living things

16. to make impure

## Down

2. organisms that spread through invisible spores

3. the spreading of harmful bacteria from one food to the other

4. check \_\_\_\_\_ labels for safe handling instructions

5. the temperature that bacteria grows fastest in

6. perishable items shouldn't be kept out of the fridge to long

7. keep \_\_\_\_\_ foods in the pantry or a cabinet

8. defrost on the low or defrost setting

10. foods that spoil easily