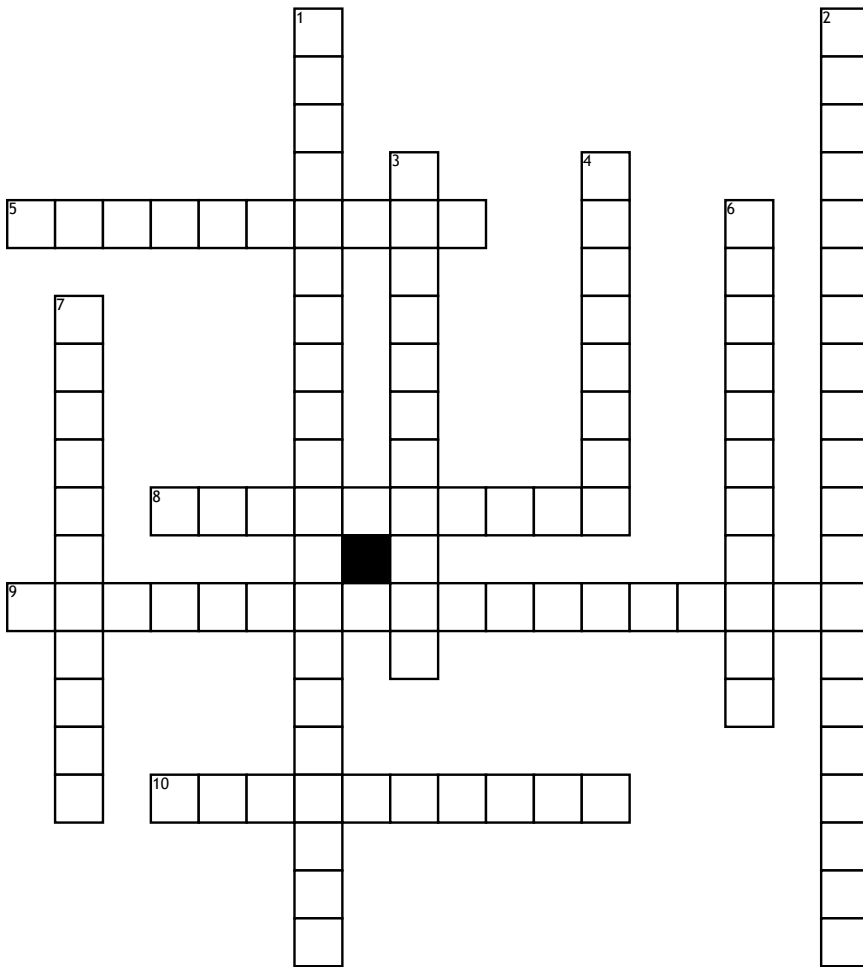


Name: _____

Date: _____

Food Safety



Across

- 5. Maintaining Cleanliness
- 8. Caused by raw and uncooked eggs, poultry, meat and fish
- 9. Spreading of harmful bacteria from one food to another
- 10. foods that spoil easily

Down

- 1. Commercial and home canned foods that are improperly processed or stored
- 2. Any food, liquid or surface contaminated by norovirus
- 3. To make food impure
- 4. Microscopic Living Organisms
- 6. FoodBorn Illness
- 7. causes dried up white areas on food