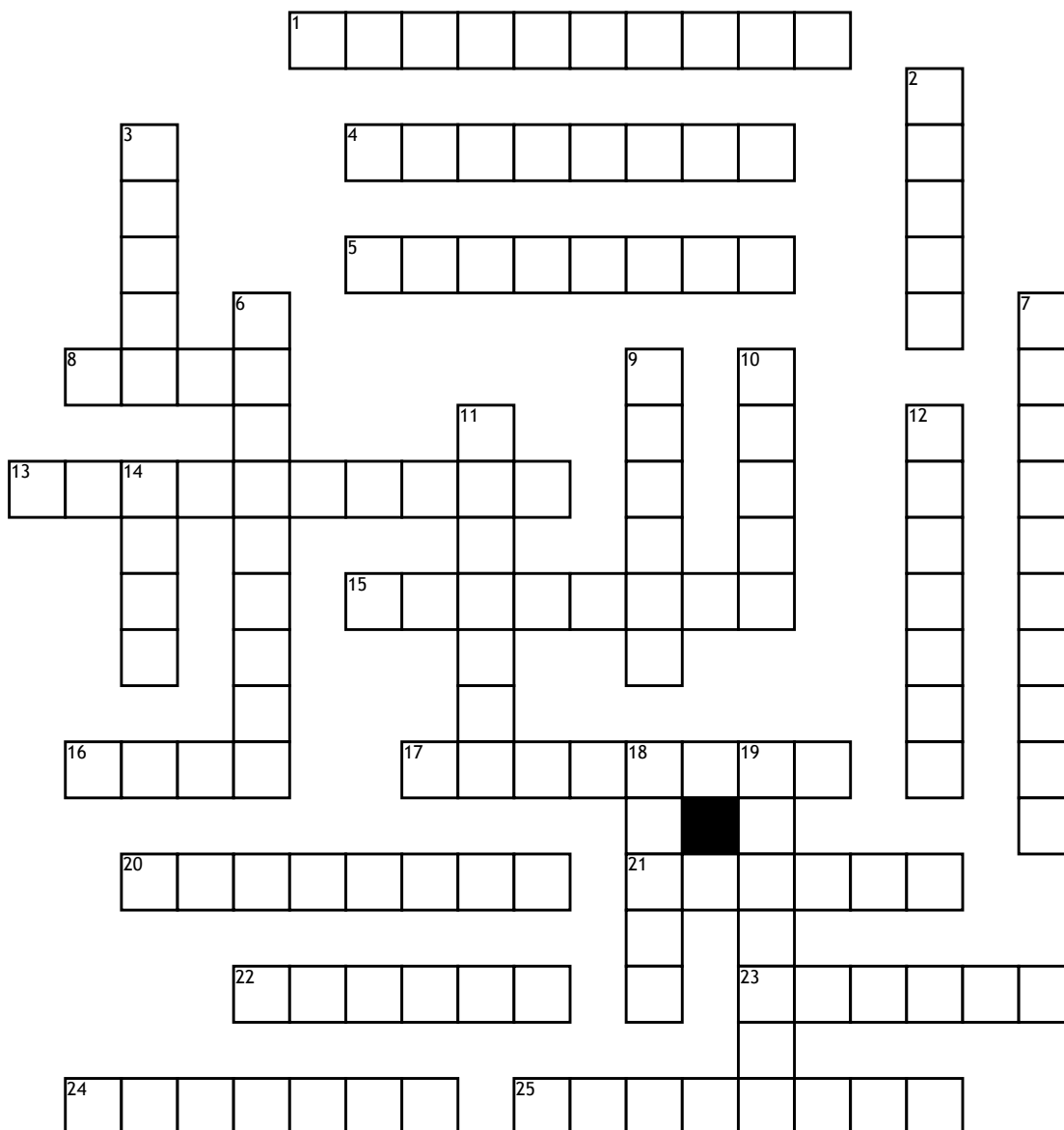


Name: _____ Date: _____ Period: _____

Just BEET it



Across

1. A _____ analysis can tell which food made costumers sick.
4. An _____ is a scrape or minor cut.
5. _____ means clean.
8. hold knives with a _____ grip on the handle when you use them or carry them
13. A _____ is a cut or tear in the skin that can be quite deep.
15. An _____ of food borne illness happens when several people become sick after eating the same food.
16. Turn pot and pan handles _____ from the front of the range.
17. The _____ maneuver is a series of thrusts to the abdomen that can help dislodge something that is stuck in a person's airway.
20. Make sure hoods are cleaned _____ and are working properly.

21. A hood system that is well _____ can help remove excess smoke, heat, and vapors.
22. _____ dishwashing is washing dishes, glasses, cookware, and utensils by hand.
23. _____ are an important piece of protective clothing.
24. Simple organisms that cause many food - related illnesses are called _____.
25. A _____ wound happens when the skin is partially or completely torn off.

Down

2. When dealing with serious wounds wash your hands thoroughly _____ emergency help has arrived.
3. Spore - producing organisms found in soil, plants, animals, water, and in the air are called _____.
6. An _____ is a potentially life-threatening situation that usually occurs suddenly and unexpectedly.

7. Wear _____ gloves to protect yourself.
9. _____ should be worn to protect your hands from injury.
10. _____ is a serious medical condition in which not enough oxygen reaches tissues.
11. Follow a proper hand washing _____ , or regular set of actions to make sure hands are completely clean.
12. _____ are biological, chemical, and physical.
14. Cool the burned skin to stop the burning. Apply _____ water on the affected area for at least five minutes.
18. Hepatitis A is a disease that causes inflammation, or swelling of the _____.
19. you must know how to respond and who to _____ during an emergency.