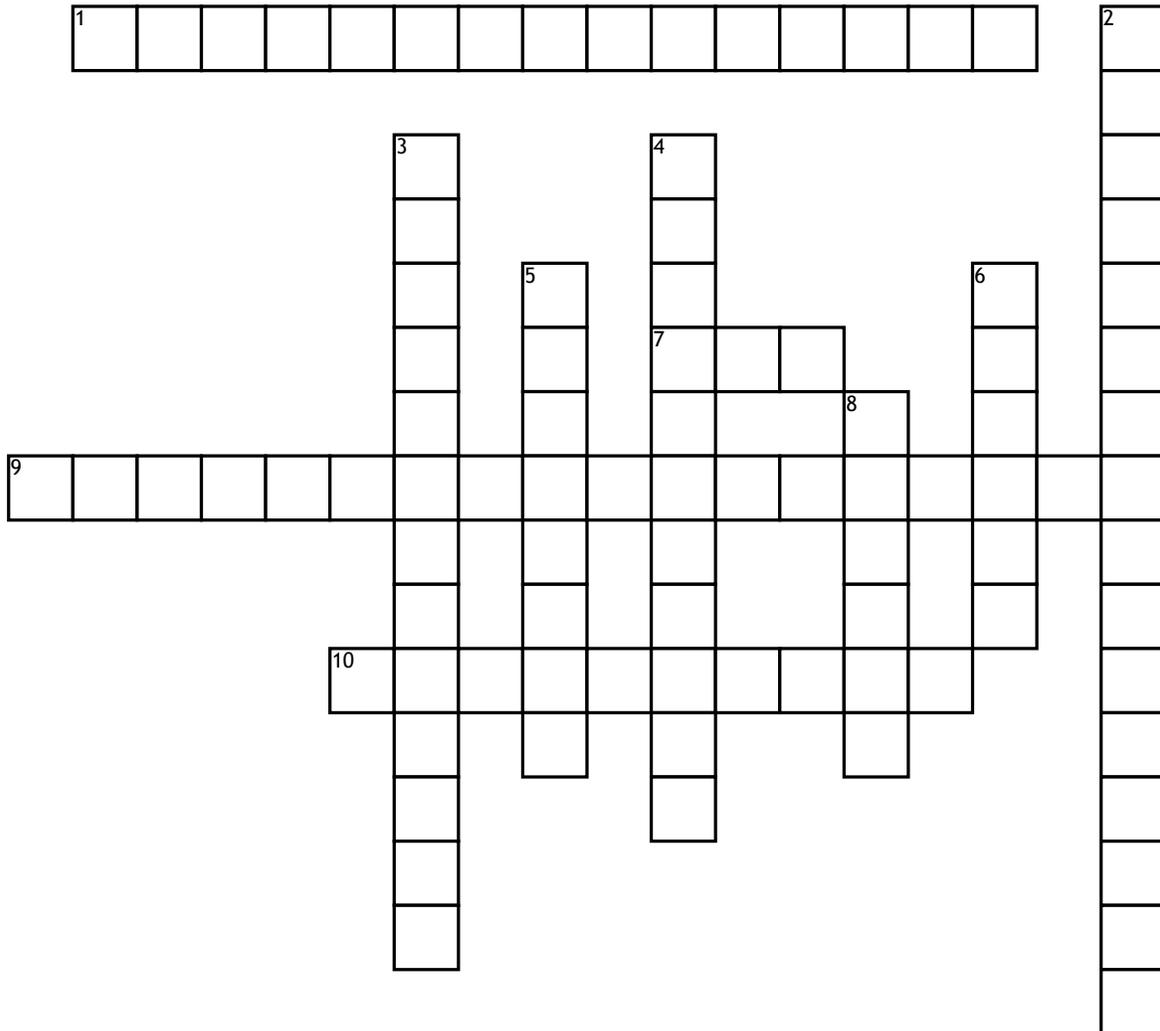


# Safety and Sanitation



**Across**

- 1. A procedure used to save choking victims
- 7. 40-140 degrees
- 9. Bacteria from one food are transferred to another food
- 10. Maintaining clean conditions to prevent disease and promote good health

**Down**

- 2. Disease transmitted by food

- 3. Is a living substance so small it can be seen only under a microscope
- 4. Is a substance that may be harmful that has accidentally gotten into food
- 5. Is a single celled or noncellular microorganisms
- 6. Poisons produced by bacteria
- 8. Device used in food service