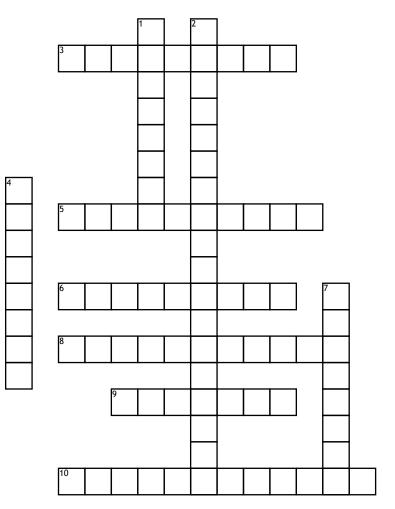
Name:	Date:

Safety and sanitation notes

Across

- **3.** Which virus is the most common in the US
- **5.** _____ is a virus commonly associated with raw chicken
- **6.** Where do you stick the thermometer in to the food
- **8.** _____ Is the most deadly foodborne illness
- **9.** how soon after do most food borne illnesses show effects
- **10.** what is the minimum that you can do to prevent virus spreads



Down

- 1. why are dented cans dangerous
- **2.** why do some restaurants use different colored cutting boards
- **4.** Why do you wash your hands
- 7. How long should you wash your hands

