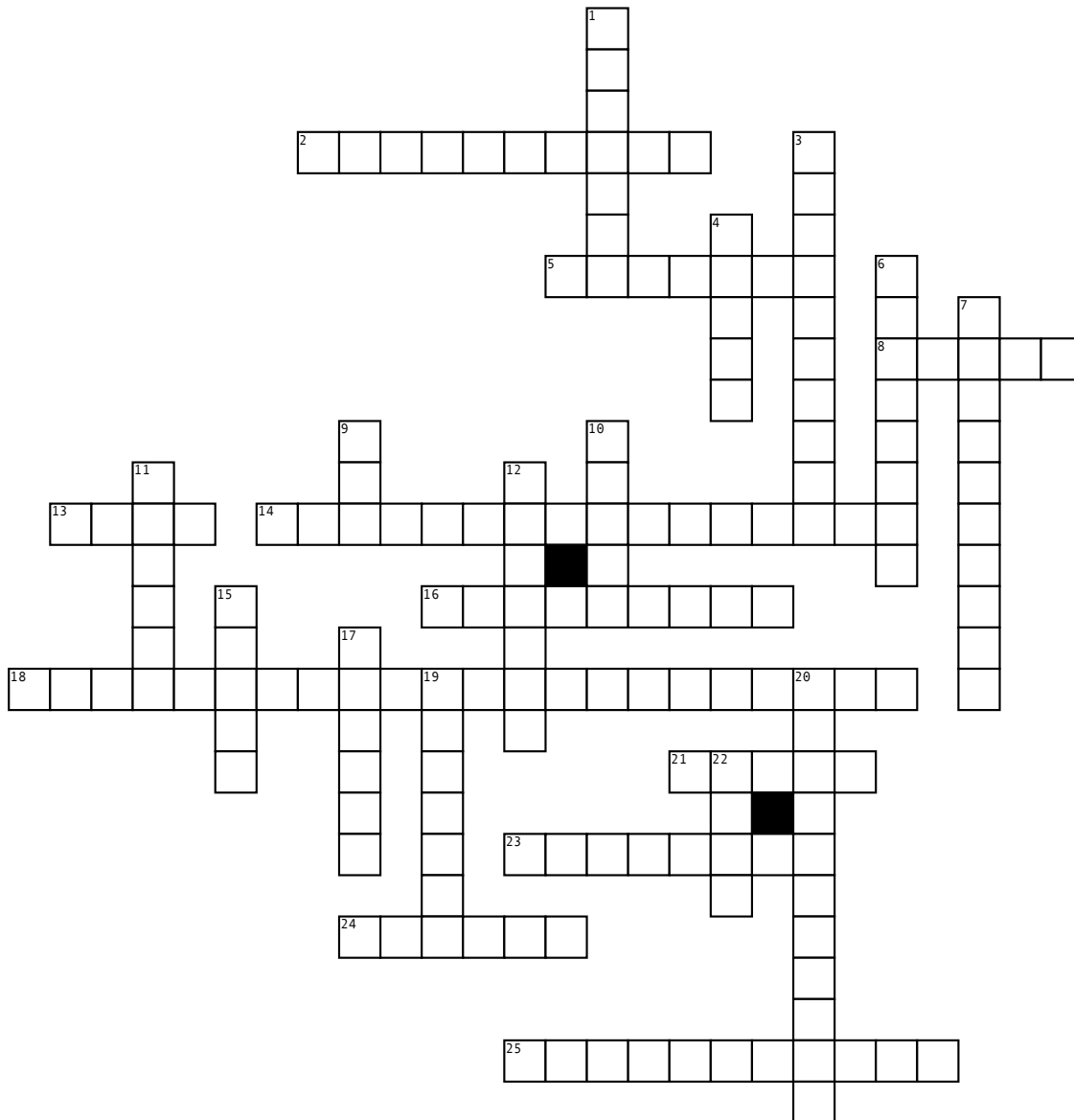


Name: _____ Date: _____ Period: _____

Foodborne Illnesses



Across

2. To clean a dishwasher, you want to run vinegar than _____.

5. Never catch a _____ knife

8. When in doubt, _____ it out!

13. It is harder to cut with a _____ knife

14. An illness resulting from eating contaminated foods

16. Use a _____ to reach high objects

18. Bacteria that is commonly found in dried or precooked food

21. You should never use _____ on a grease fire

23. The "P" in YOPIS stands for

24. You should wash your hands for _____ seconds

25. The best way to control pathogen growth in these items is to control time and _____

Down

1. Avoid mixing cleaners with bleach with cleaners with _____.

3. 41-135 degrees

4. Third step in the 3 sink method of washing dishes

6. Found in improperly canned foods

7. should have an internal temperature of 155 degrees minimum

9. Foods should not be in the Temperature Danger Zone for more than _____ hours

10. Bend at the _____ when lifting objects off the ground

11. What should you wear to avoid bare-hand contact with ready-to-eat foods.

12. What should be kept at 0 degrees Fahrenheit?

15. Proper temperature for cold storage of foods is _____ degrees or below.

17. When you cut yourself, apply _____ pressure

19. too small to be visible to the naked eye

20. Avoid any contact between water and _____.

22. Turn handles _____ from the front of the range.