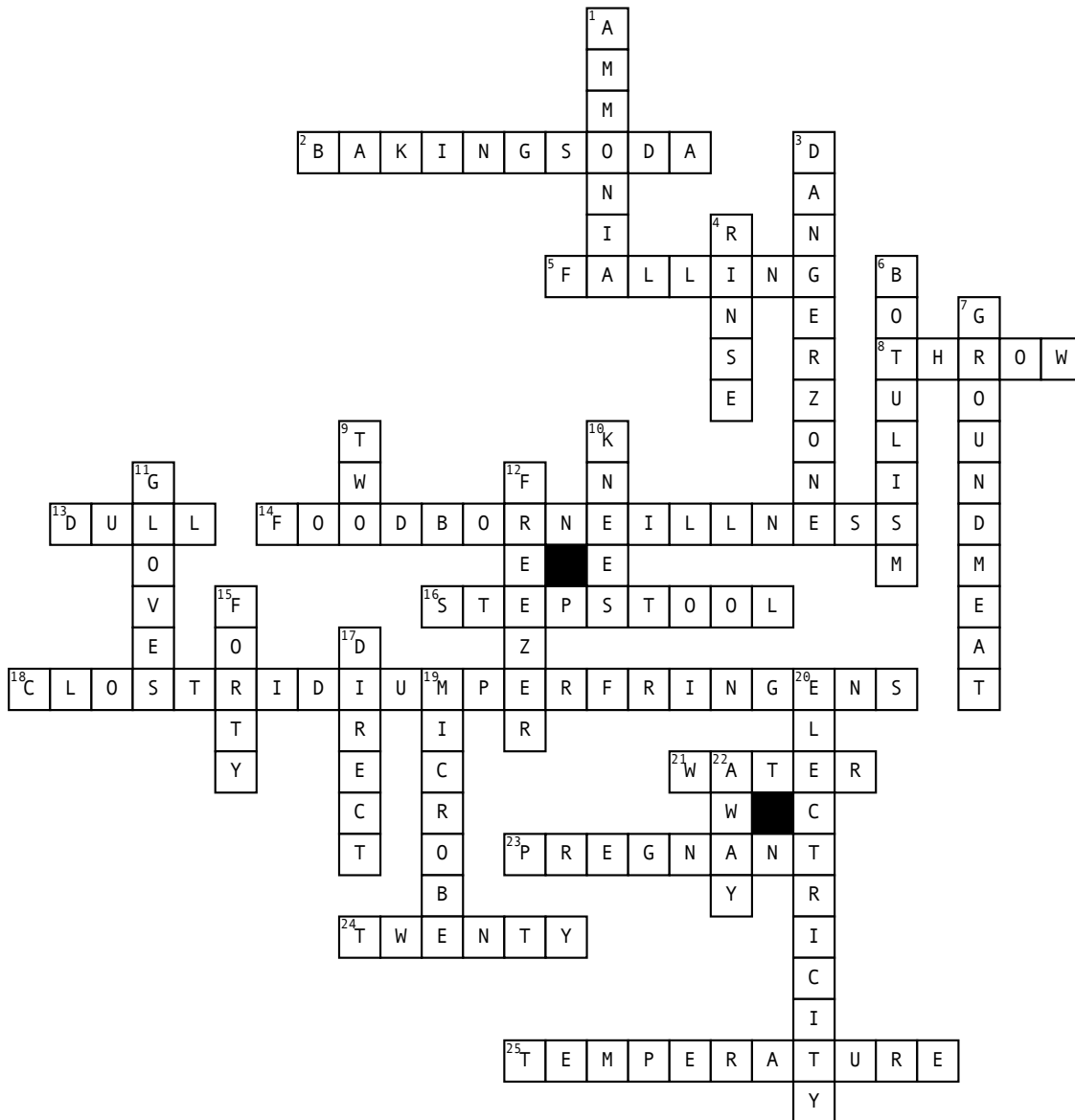


Name: _____ Date: _____ Period: _____

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.