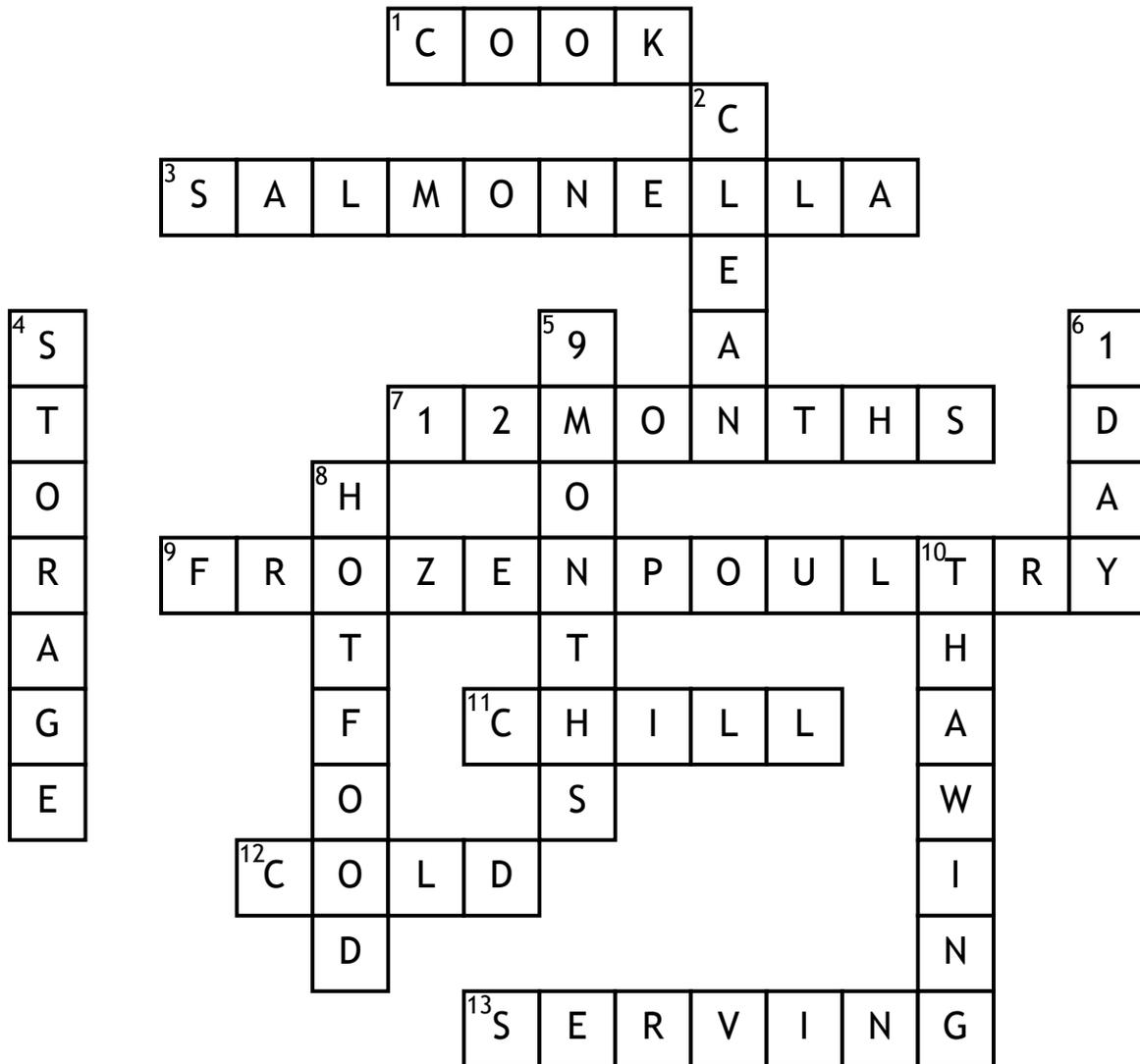


Storing Poultry and Game Birds



Across

1. Four BAC: Cook to proper temperatures
3. A bacteria that present in poultry
7. How long is the storage time of chicken whole at freezer.
9. Poultry that has at any time been kept at 0° F or colder must have a label as?

11. Four BAC: Refrigerate promptly

12. This kind of food should be held at 40 ° F or colder

13. A quantity of food or served to one person

Down

2. Four BAC: Wash hands and surfaces often

4. the action or method of storing something for future use

5. How long is the storage time of duck and goose at freezer.

6. how long is the storage time of open canned poultry at refrigerator.

8. This food should be held at 140 F or warmer
10. the process of ice, snow, or another frozen substance becoming liquid or soft as a result