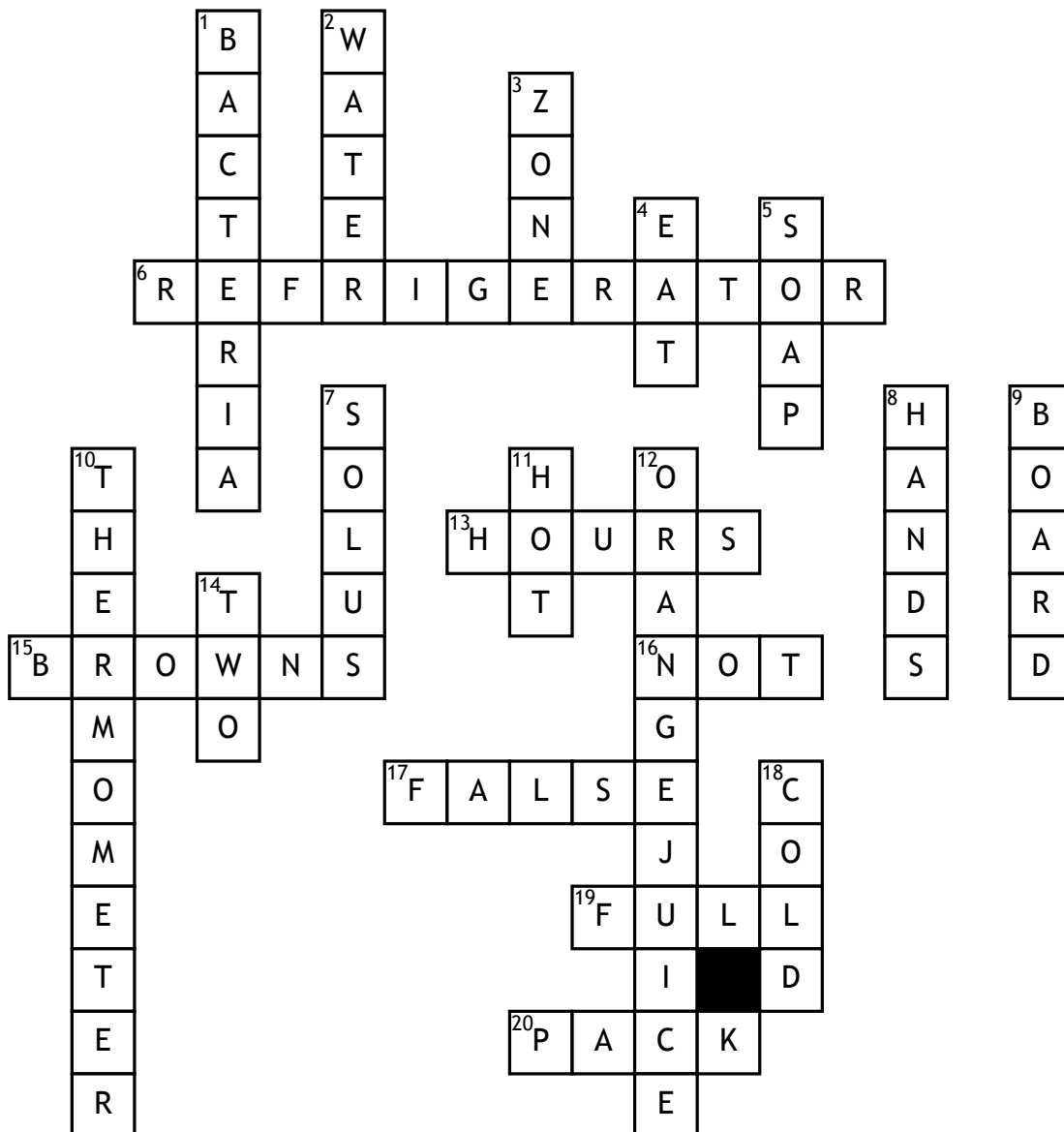


Name: _____ Date: _____

Food Safety Crossword



Across

6. Milk, eggs and yogurt should be stored in the _____
 13. Don't leave food out for more than two _____
 15. Home fries or hash _____
 16. Raw meat should _____ touch fruit
 17. You can see bacteria: True or False
 19. High fiber foods (fruits and veggies) make your stomach feel _____
 20. An ice _____ will keep your lunch cold

Down

1. Germ is another word for _____
 2. H₂O is the chemical symbol for _____
 3. Bacteria grow rapidly in the danger _____ (rhymes with cone)
 4. Wash your hands before you _____
 5. Warm water and _____
 7. Chef _____
 8. Wash both of these for 20 seconds to kill germs.

9. Slice veggies on a clean cutting

10. Use a meat _____ to check the temperature

11. Keep cold food cold and hot food _____

12. The color of the grains group

14. Bacteria begins to grow on perishable food within _____ hours if not refrigerated.

18. Keep food _____ in the refrigerator