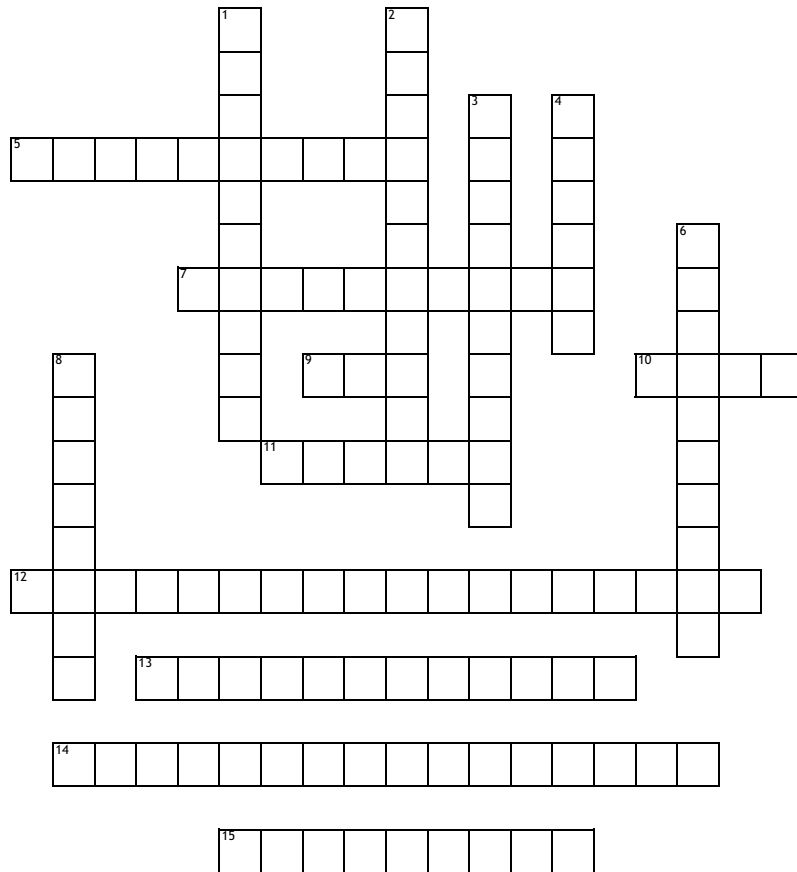


Food Safety and Sanitation



Across

5. To expect or prepare for
7. Temperature range in which bacteria grow the fastest
9. Food poisoning often is seen as..
10. You should never keep foods under the ___?
11. show signs of something
12. The spreading of harmful bacteria from one food to another
13. impure
14. Also known as food poisoning
15. Organisms that feed on living things

Down

1. foods that spoil easy
2. What can occur if foods are not wrapped properly?
3. Type of bacteria found in raw eggs
4. Leftover soups, sauces, and gravy should be ___ before eating
6. maintain cleanliness
8. microscopic living organisms