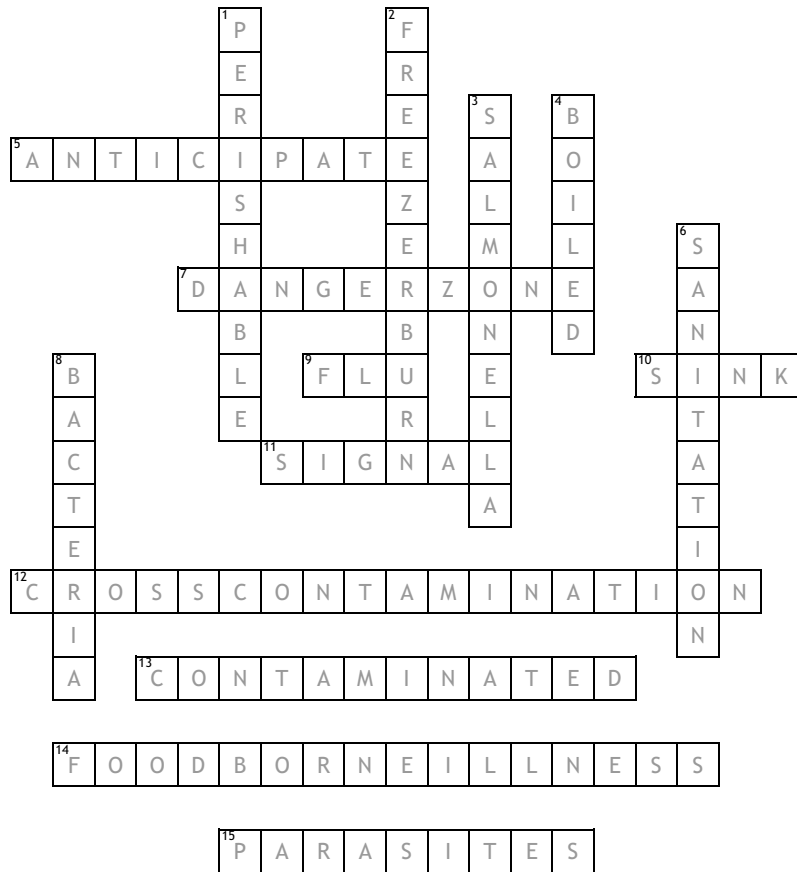


Food Safety and Sanitation



- 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