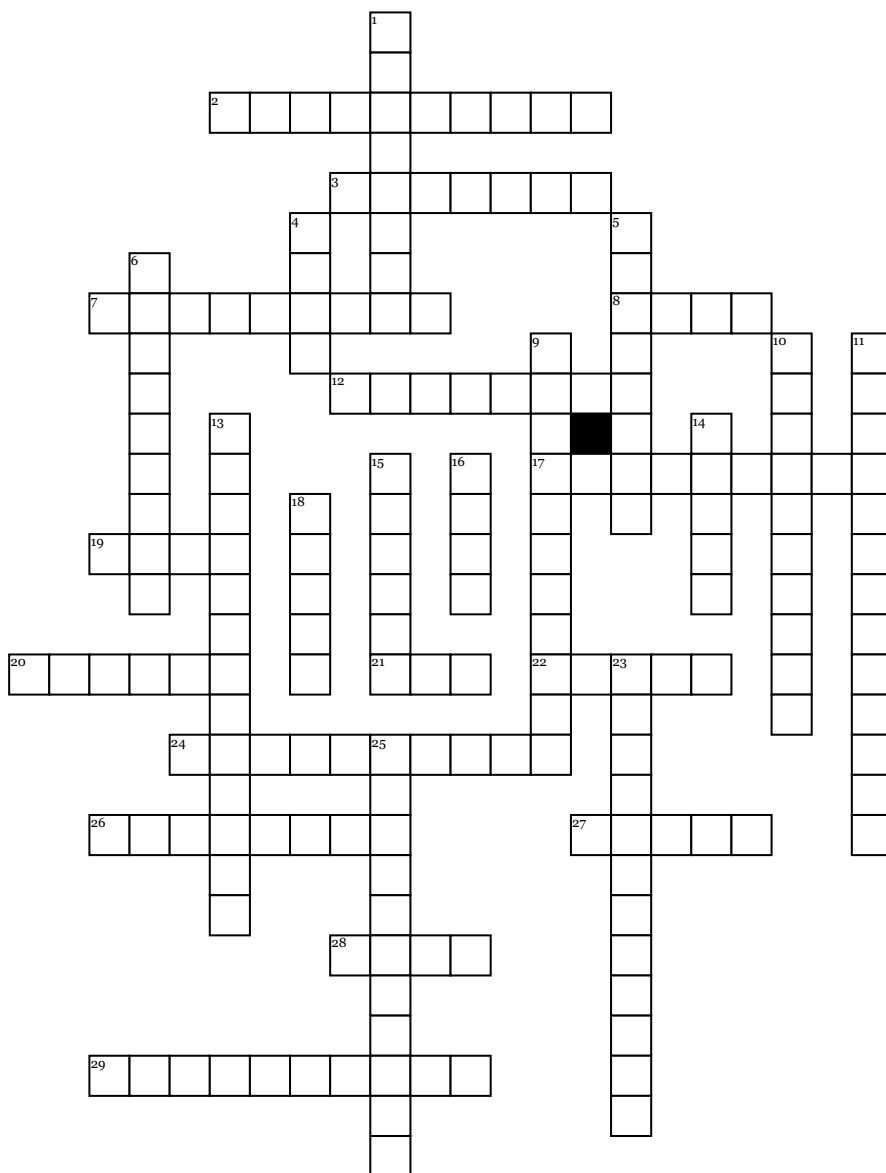


Name: \_\_\_\_\_ Date: \_\_\_\_\_ Period: \_\_\_\_\_

# Food Handler Crossword



## Across

2. What is found in dairy, poultry, and eggs and can cause serious illness?  
 3. In Oregon you must have your food at \_\_\_\_\_ degrees in two hours.  
 7. After you handle trash or garbage you should?  
 8. If you have loose bowels you need to talk to manager and go \_\_\_\_\_?  
 12. \_\_\_\_\_ causes food borne illness.  
 17. Rat baits and chemicals are \_\_\_\_\_ and should be kept away from food.  
 19. After eating you \_\_\_\_\_ to wash your hands  
 20. Found in raw or uncooked ground meats  
 21. In Oregon you only have \_\_\_\_\_ hours to thaw foods.  
 22. \_\_\_\_\_ only when on break and wash your hands thoroughly when done?

24. Cut large toasts and turkey into pieces no larger than \_\_\_\_\_?  
 26. To kill germs you?  
 27. Liquids in foods that a sick person touches is called a \_\_\_\_\_?  
 28. When working you should wear a \_\_\_\_\_ net.  
 29. 41 degrees to 140 degrees is the \_\_\_\_\_?

## Down

1. \_\_\_\_\_ packages or Jelly, candy or sugar can be reserved.  
 4. When Commercial dish washing you have to 1)Scrape 2)\_\_\_\_\_ 3)Air Dry  
 5. You should heat food very quickly when its being \_\_\_\_\_?  
 6. Tiny worms that live in fish and meat are called \_\_\_\_\_?  
 9. Is a disease you can get by eating worms in pork that was raw or uncooked.

10. A virus a person can have without knowing is called \_\_\_\_\_?  
 11. You should wash your hands before putting these on?  
 13. If you eat food that has unsafe germs you could get?  
 14. When hand washing dishes you have to 1)Scrape 2)Wash 3)\_\_\_\_\_ 4)Sanitize 5)Air Dry  
 15. \_\_\_\_\_ and clothes need to be cleaned and neat.  
 16. Do not thaw food at room temperture or in \_\_\_\_\_ water.  
 18. A sanitizer (state checker) will \_\_\_\_\_ the sanitize bowl first.  
 23. Reheated foods, stuffed meats and poultry should be cooked at \_\_\_\_\_?  
 25. How much bleach per one gallon?