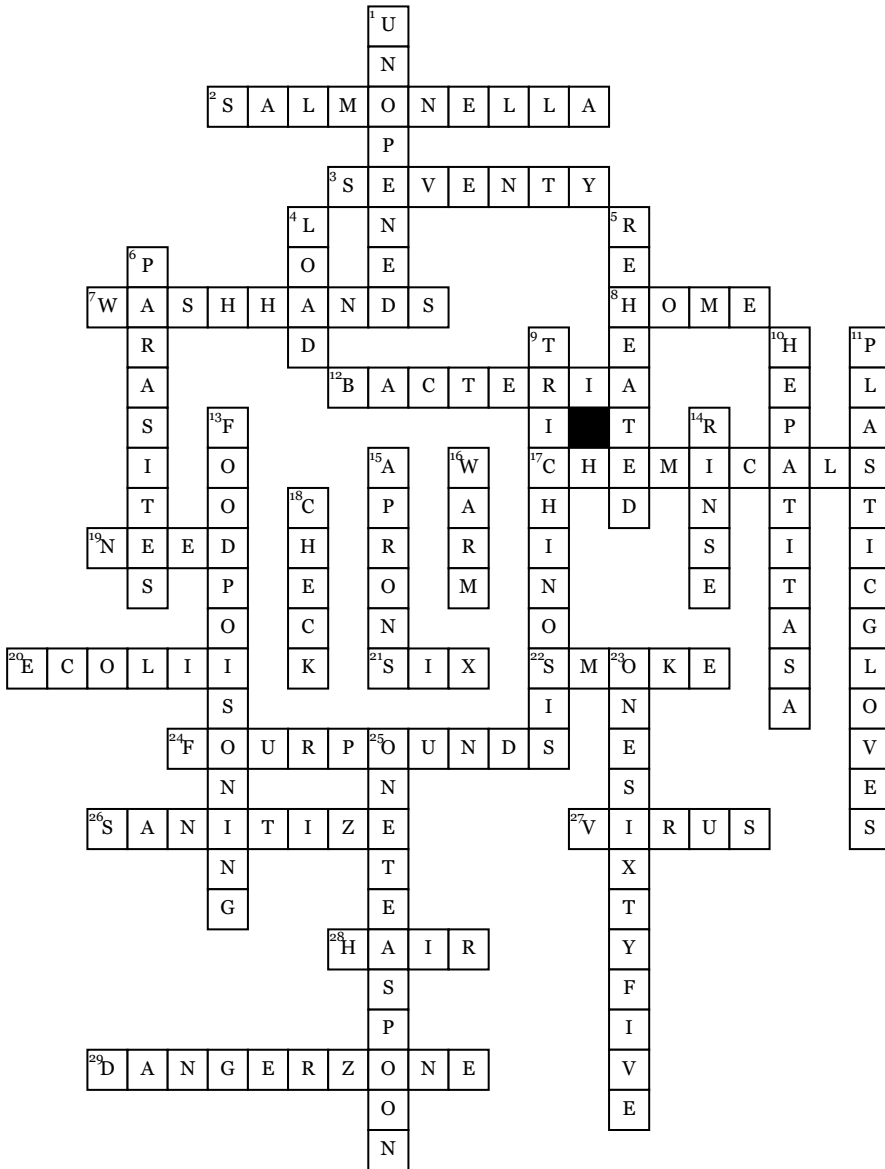


Date: _____ Period: _____

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?