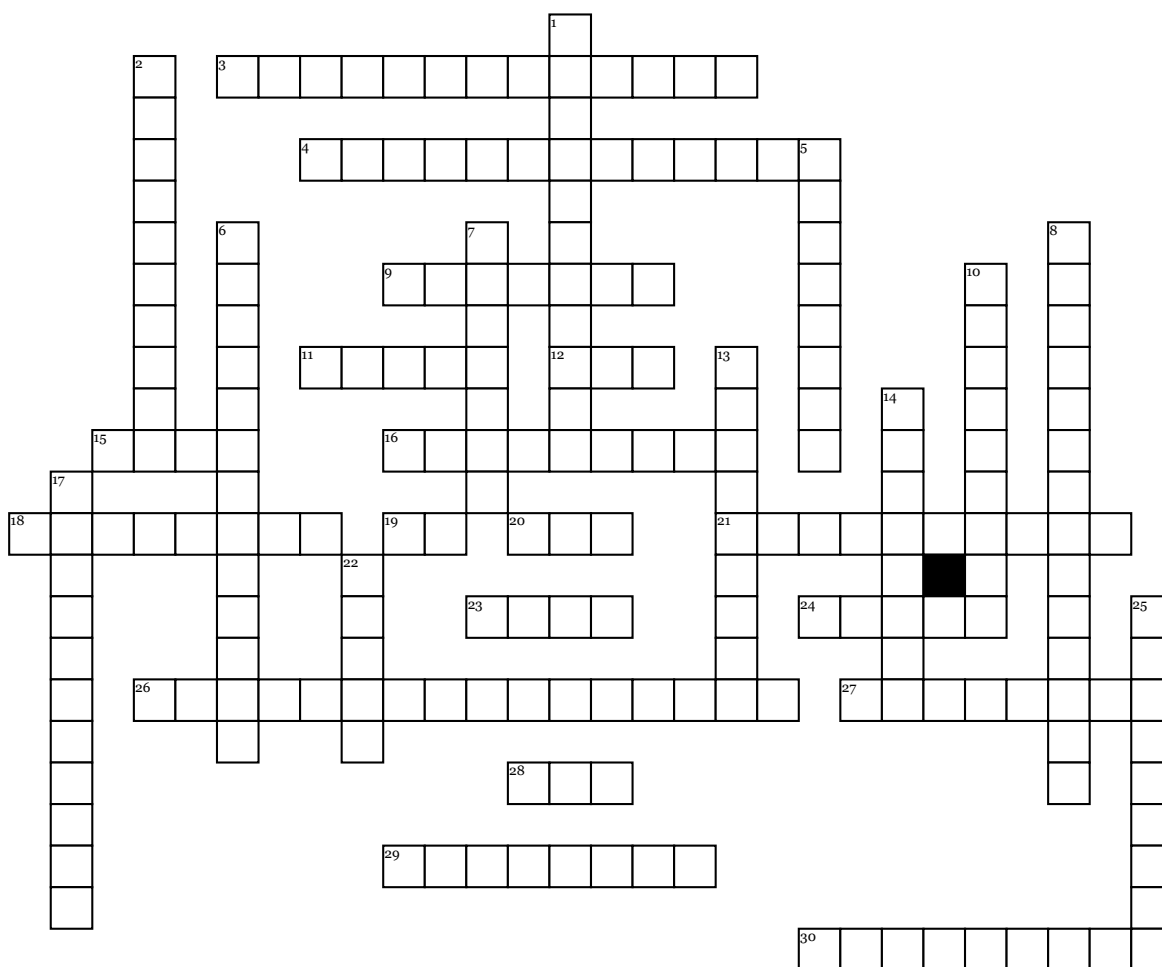


Name: _____ Date: _____ Period: _____

food handler



Across

3. 41 degrees to 140 degrees
 4. you should wash your hands before putting ____ on
 9. cut large toasts and turkey into pieces no larger than ____?
 11. cover, ____, and date dry foods
 12. In Oregon you have ____ hours to reheat food
 15. don't thaw food with ____ water
 16. tiny worms that in fish and meats
 18. ____ packages of jelly and candy can be reserved
 19. in Oregon you must have food cooled down to ____ degrees in 2 hours
 20. cool oils to ____ degrees before disposing of them
 21. a virus a person can have without knowing

23. when working you put back your ____?
 24. liquids and foods that a sick person touches
 26. sickness from eating food that was not safe
 27. to kill germs using heat of chemicals
 28. reheat foods to ____ degrees
 29. you need to heat food very quickly when it is being ____
 30. ____ before you prepare food

Down

1. disease from eating worms found in pork
 2. form of bacteria found in dairy foods, poultry, and eggs
 5. scrape, wash, rinse, ____, air dry

6. when food is contaminated
 7. a food that needs to be cooked to 165 degrees
 8. illness caused by foods with many germs or unsafe things
 10. all meat cannot be room temperature longer than ____?
 13. after you eat you need to?
 14. a germ with only one cell
 17. measurement of bleach per gallon of cold water
 22. found in meats that are raw or undercooked
 25. ____ should be kept away from foods