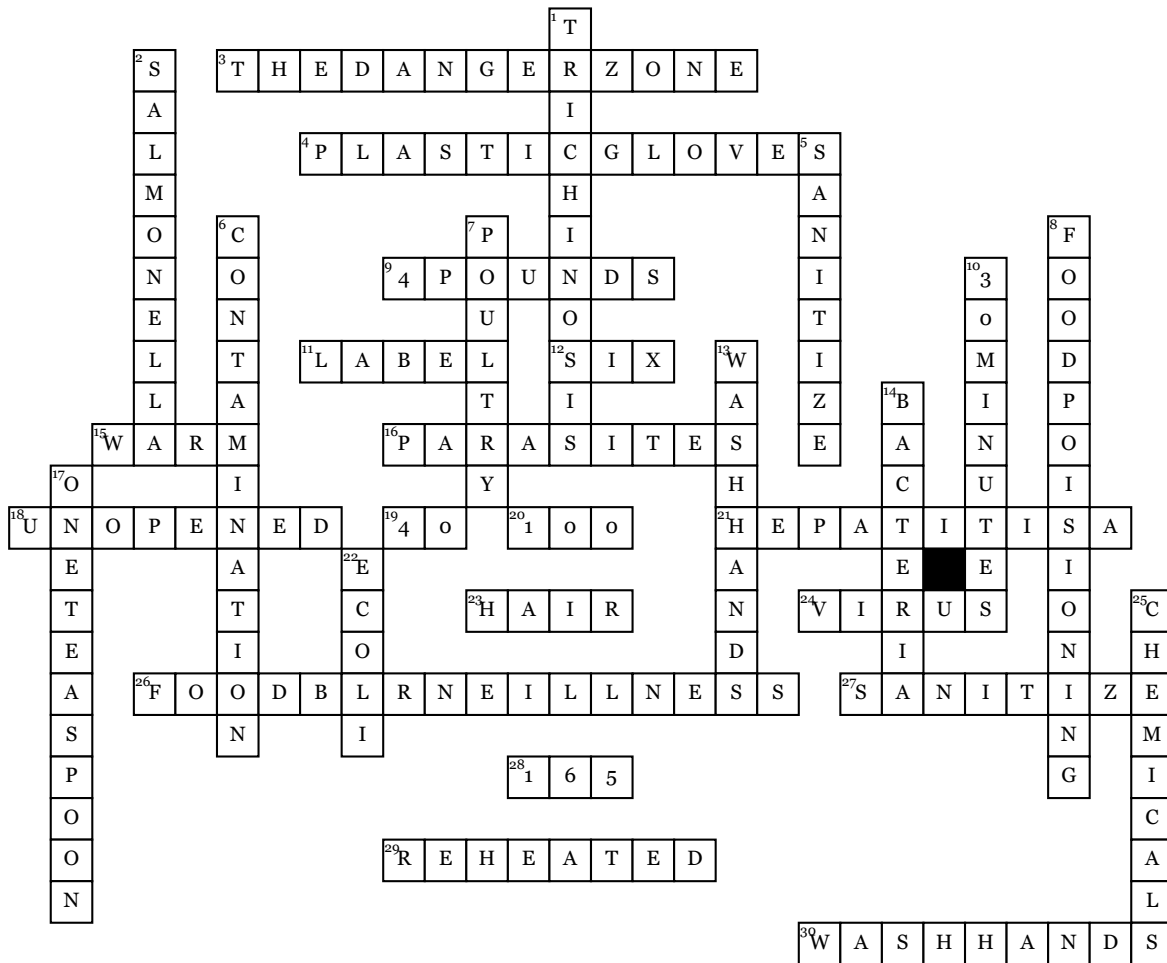


food handler



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 of undercooked
25. ____ should be kept away from foods