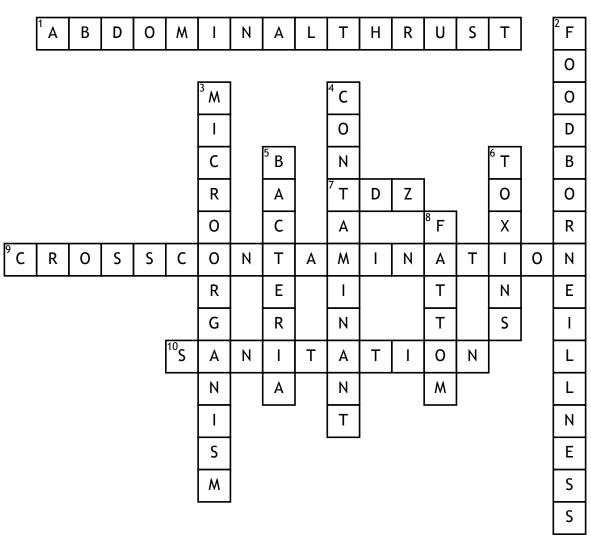
Safety and Sanitation



<u>Across</u>

1. A procedure used to save chocking victims

7. 40-140 degrees

9. Bacteria from one food are transferred to another food

10. Maintaining clean conditions to prevent disease and promote good health

<u>Down</u>

2. Disease transmitted by food

3. Is a living substance so small it can be seen only under a microscope

4. Is a substance that may be harmful that has accidentally gotten into food

5. Is a single celled or noncellur microorganisms

- 6. Poisons produced by bacteria
- 8. Device used in food service