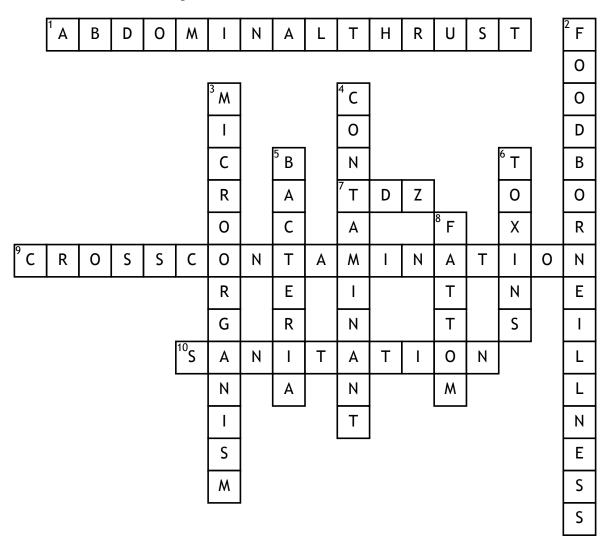
Name:	Date:	Period:

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