

Food Safety Crossword

Across

2. Cook foods _____.

4. The best rule is always: _____

9. Risky foods are anything that will require _____.

11. Keep _____ foods above 140 degrees until serving time.

12. a symptom of a Food-borne illness

13. Use _____ to pick up hot pans.

14. Do not freeze _____ food.

15. chill _____ foods within 2 hours.

17. A food-borne illness caused by eating under cooked food

18. you should do this to labels before purchasing your food

19. You should clean your hands for _____ seconds.

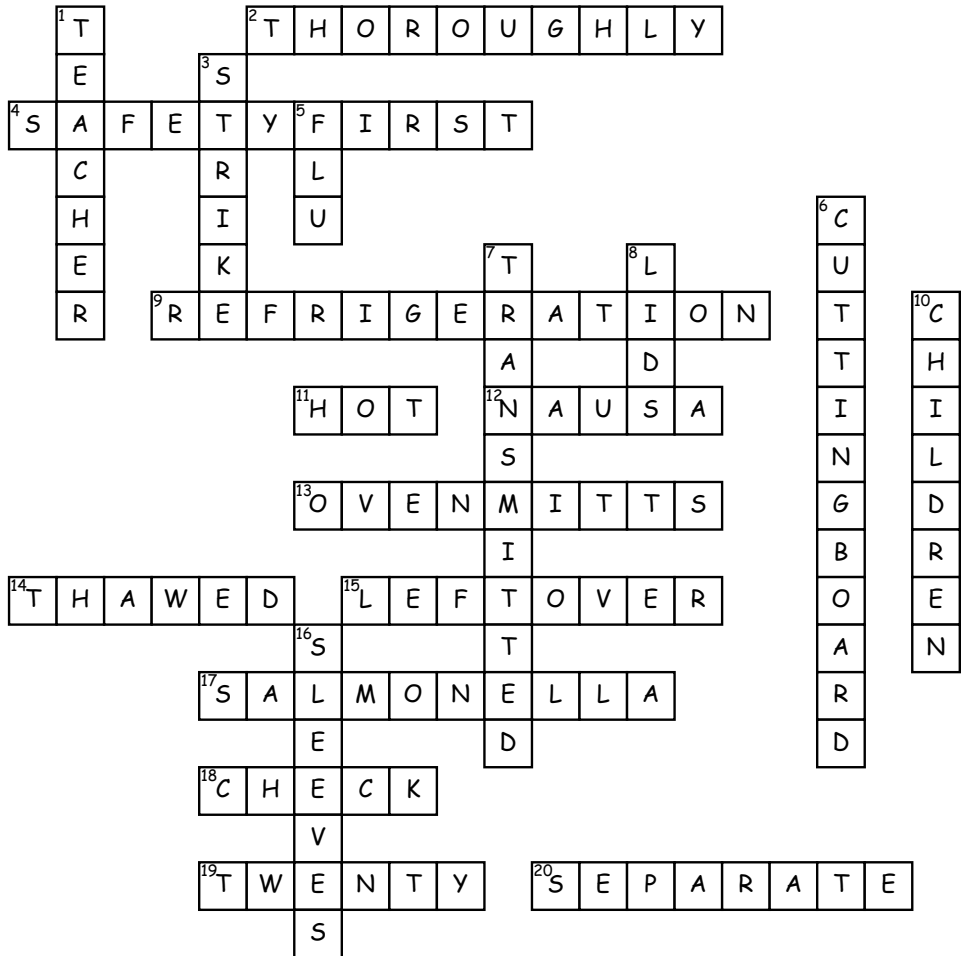
20. While cooking, keep foods _____.

Down

1. Contact the _____ if glass breaks.

3. Always _____ matches away from you.

5. Symptoms of a food-borne illness are _____-like



6. When cutting food, always use this.

7. A food-borne illness is a disease _____ by food.

8. Tilt _____ of pots and pans towards you so you do not burn your hands or face.

10. Never leave _____ alone around the stove.

16. These could catch fire on a gas stove.

