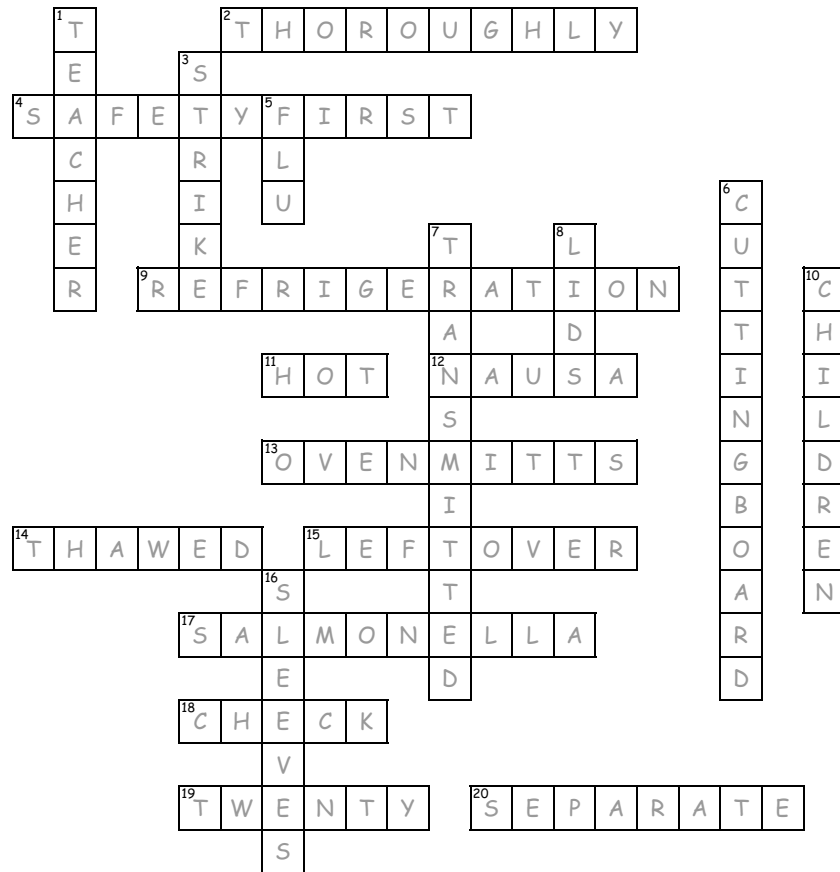


Food Safety Crossword



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.