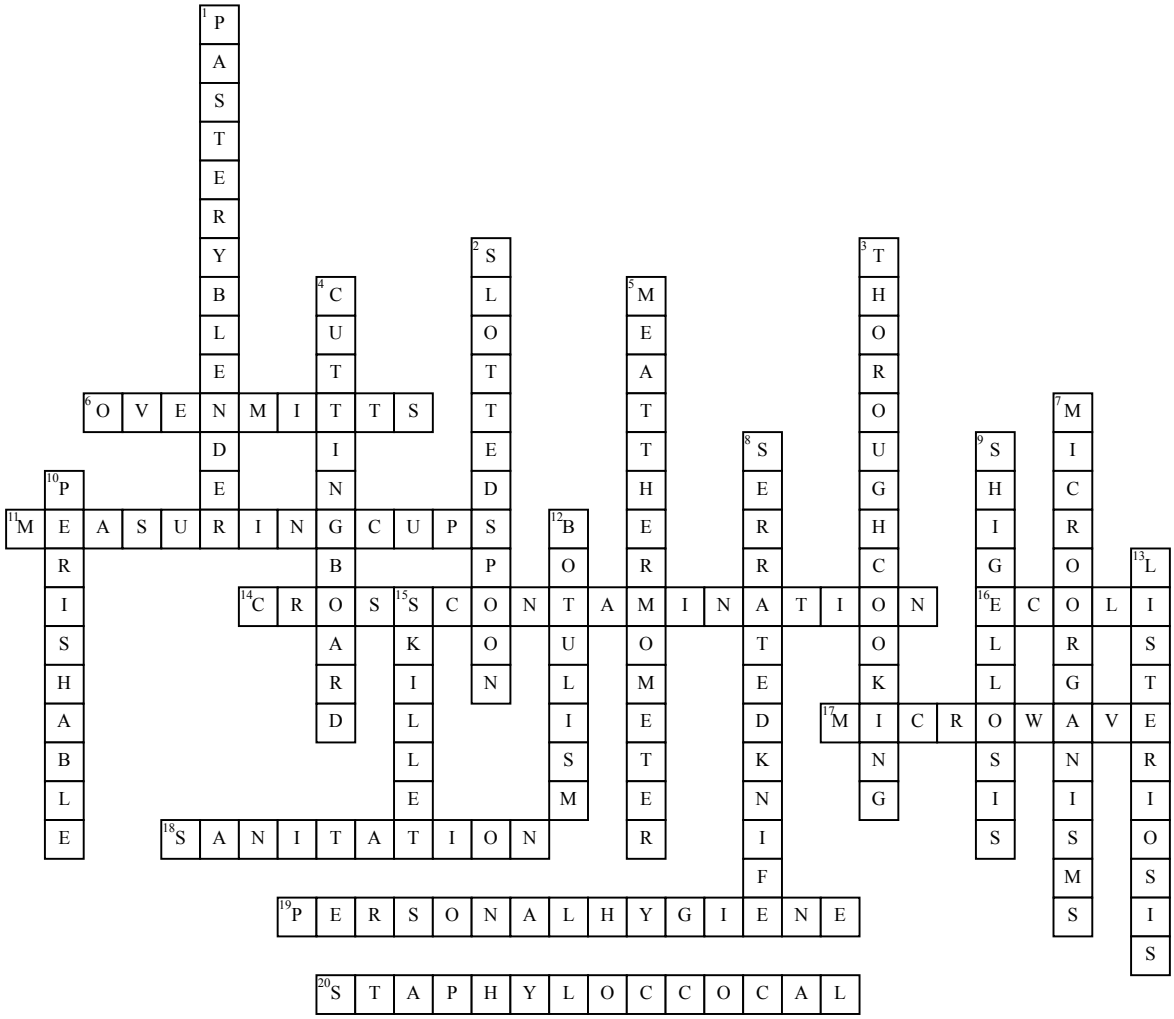
Name: _____ Date: _____

Food & Safety Crossword



Across

6. Use these to take out hot cookware from the oven.

11. A cup marked in graded amounts, used for measuring liquid ingredients in cooking.

14. The process by which bacteria are unintentionally transferred from one substance to another.

16. This is a type of bacteria found in contaminated water.

17. This is a safe and quick way for thawing frozen food.

18. Keeping work areas free from dirt or bacteria.

19. Keeping yourself clean.

20. When food is left at room temperature for too long, usually with meats and mayo salads.

Down

1. This tool is usually made of narrow metal strips or wires attached to a handle

2. Used to get vegetables out of a heated pot.

3. Cooking food at a safe internal temp.

4. This a durable board on which to place material for cutting.

5. This is used to check the temperature of meat to make sure it is all the way cooked.

7. Tiny living creatures visible only through a microscope.

8. Used for cutting bread.

9. Found in milk and dairy products, and becomes contaminated when humans do not wash hands.

10. Foods that can become unsafe or spoil easily if not refrigerated or frozen.

12. Home canning that is incorrectly processed

13. Found in soft cheese, hot dogs and deli meat.

15. Is a another name for a frying pan.