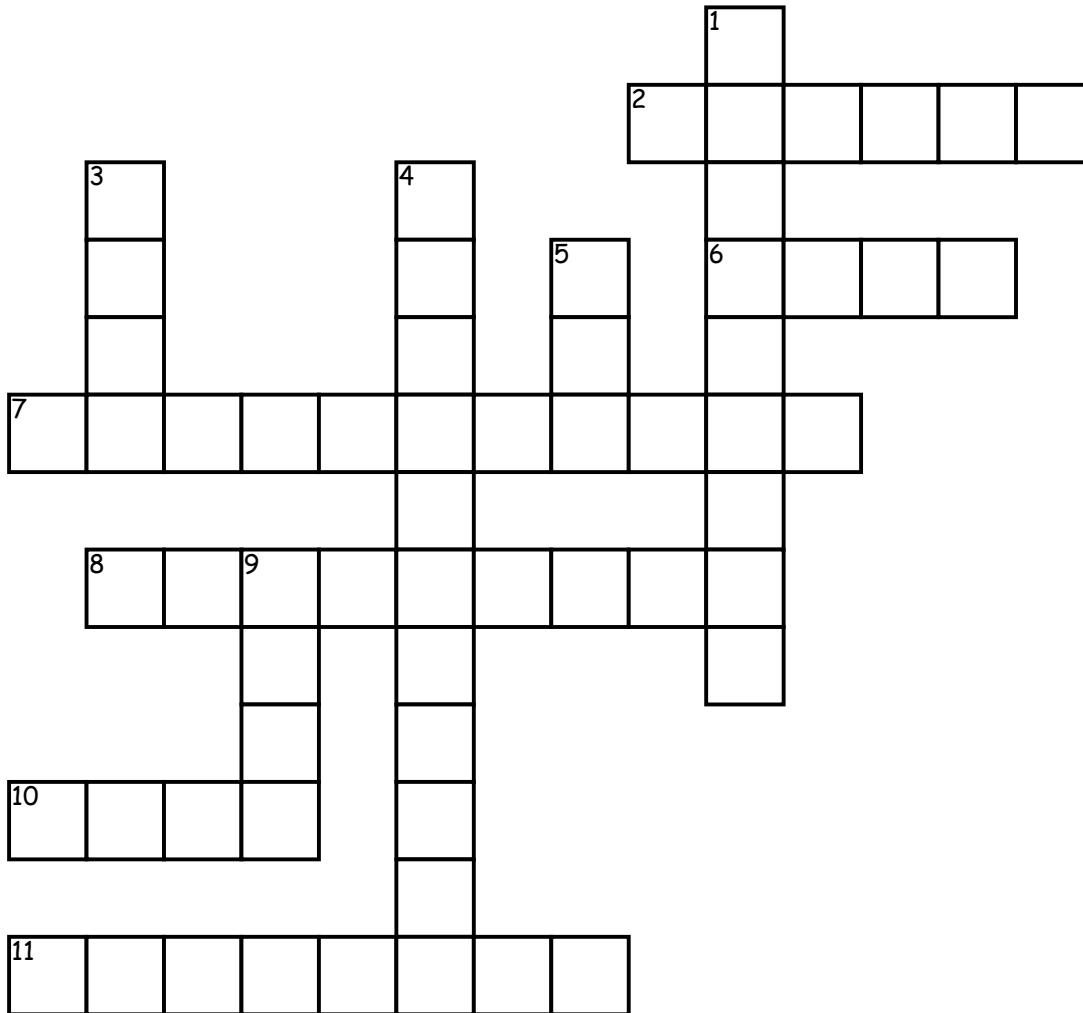


Name: _____

Date: _____

Cook It Safely



Across

2. The _____ zone is when food temperature is between 40 and 140 degrees.
6. Sauces and soups need to come to a _____ to be safe.
7. Use a thermometer to take your food's _____.
8. After being cooked in a _____ allow food to sit for several minutes.
10. Not cooking food thoroughly can make you _____.

11. You can't see, smell or taste them.

Down

1. Cook a _____ to 160 degrees F.
3. Keep food _____ from bacteria.
4. Make sure you clean it after every time you use it.
5. Keep hot foods _____.
9. _____ your food to destroy bacteria.