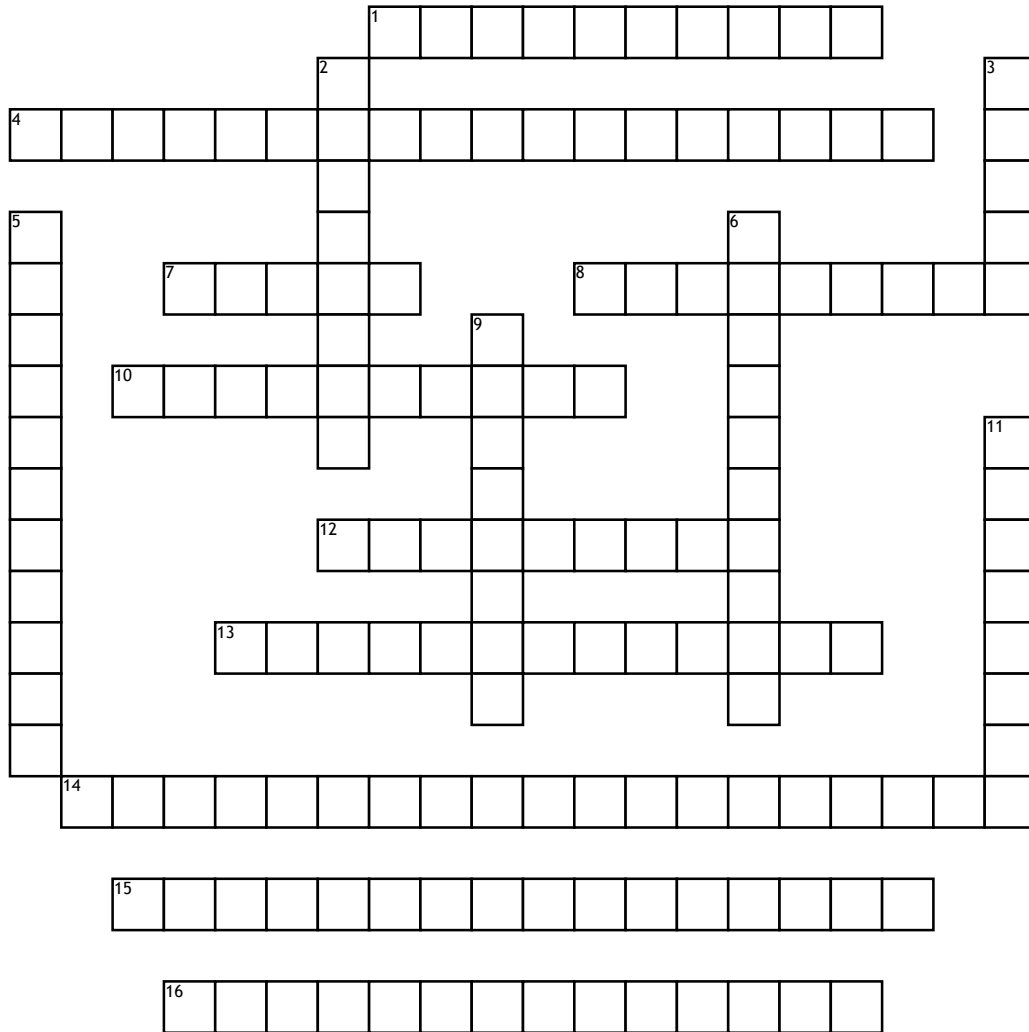


Name: _____

FNN



Across

- 1. what is most important in the kitchen
- 4. bacteria spread from on food/object to another
- 7. _____ is from eating contaminated food, such as: ground beef, or unpasteurized milk
- 8. spread from bodily fluids or infection
- 10. most popular knife

- 12. washing hands uses the
- 13. no electric shock if you use the
- 14. Always check the _____ before eating
- 15. any contamination spread through food
- 16. bacteria that spreads from one person to another

Down

- 2. caused from improperly canned foods

- 3. most common household injury
- 5. it is easy to _____ food if you dont sanitize properly
- 6. raw eggs and meats can cause
- 9. caught from eating improperly processed deli meats and unpasteurized milk products
- 11. best way to make frozen foods room temp. safely

Word Bank

- | | | | |
|-----------------|----------------------|-------------|-------------|
| Staph infection | foodborne illness | botulism | listeria |
| polarized plug | internal temperature | thaw rule | salmonella |
| sanitation | cross-contamination | hepatitis | e-coli |
| falls | chefs knife | contaminate | 20-sec rule |