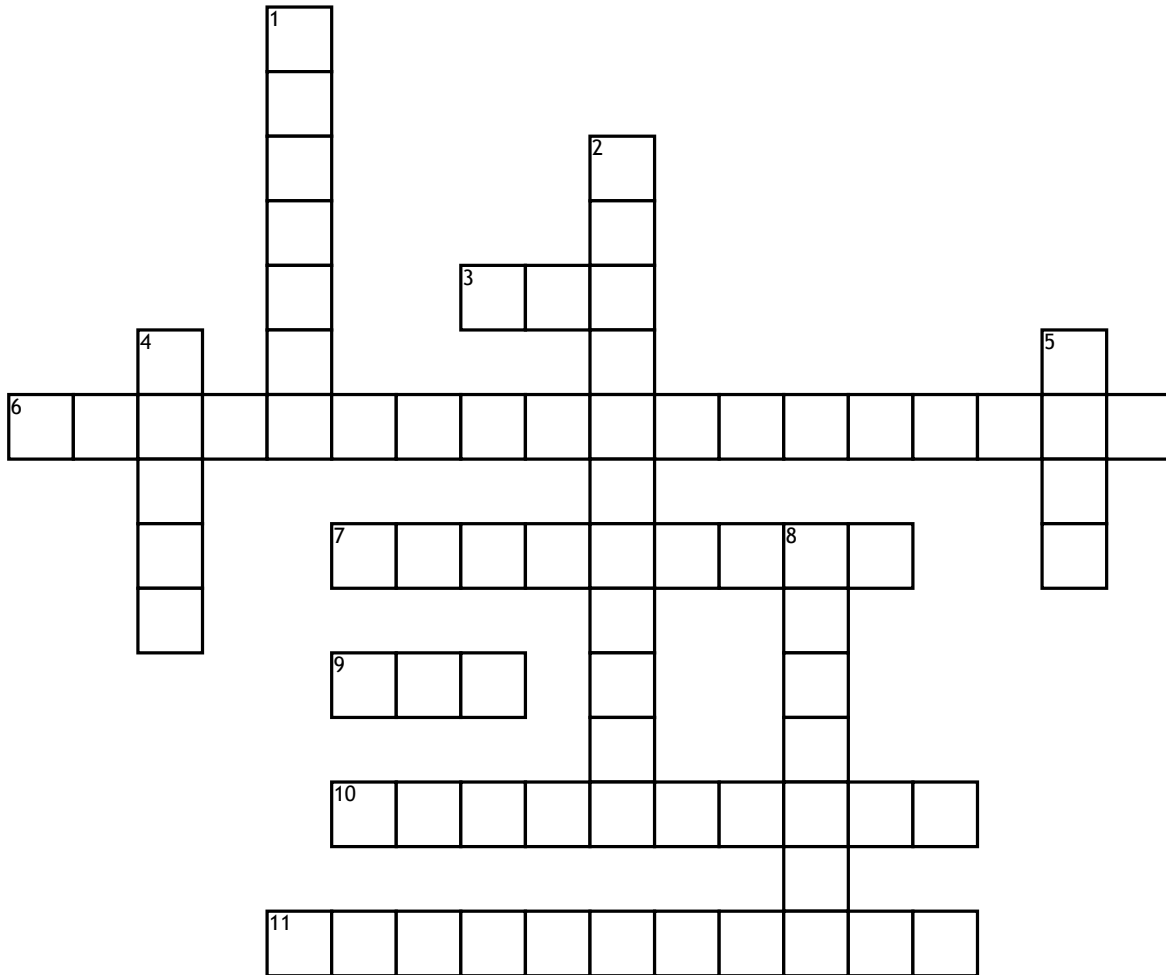


Name: _____

Date: _____

FOOD SAFETY



Across

- 3. food can sit out for _____ hours
- 6. By keeping raw foods separate, we can avoid _____
- 7. _____ before and after handling food
- 9. chicken should be cooked to _____
- 10. 41-140 degrees F
- 11. use a _____ to ensure foods are cooked to a safe temperature

Down

- 1. Freeze or prepare fresh poultry within _____
- 2. foodborne illness can cause a _____
- 4. _____ and texture aren't reliable indicators of safety
- 5. Consume leftovers within _____ days
- 8. never _____ at room temperature