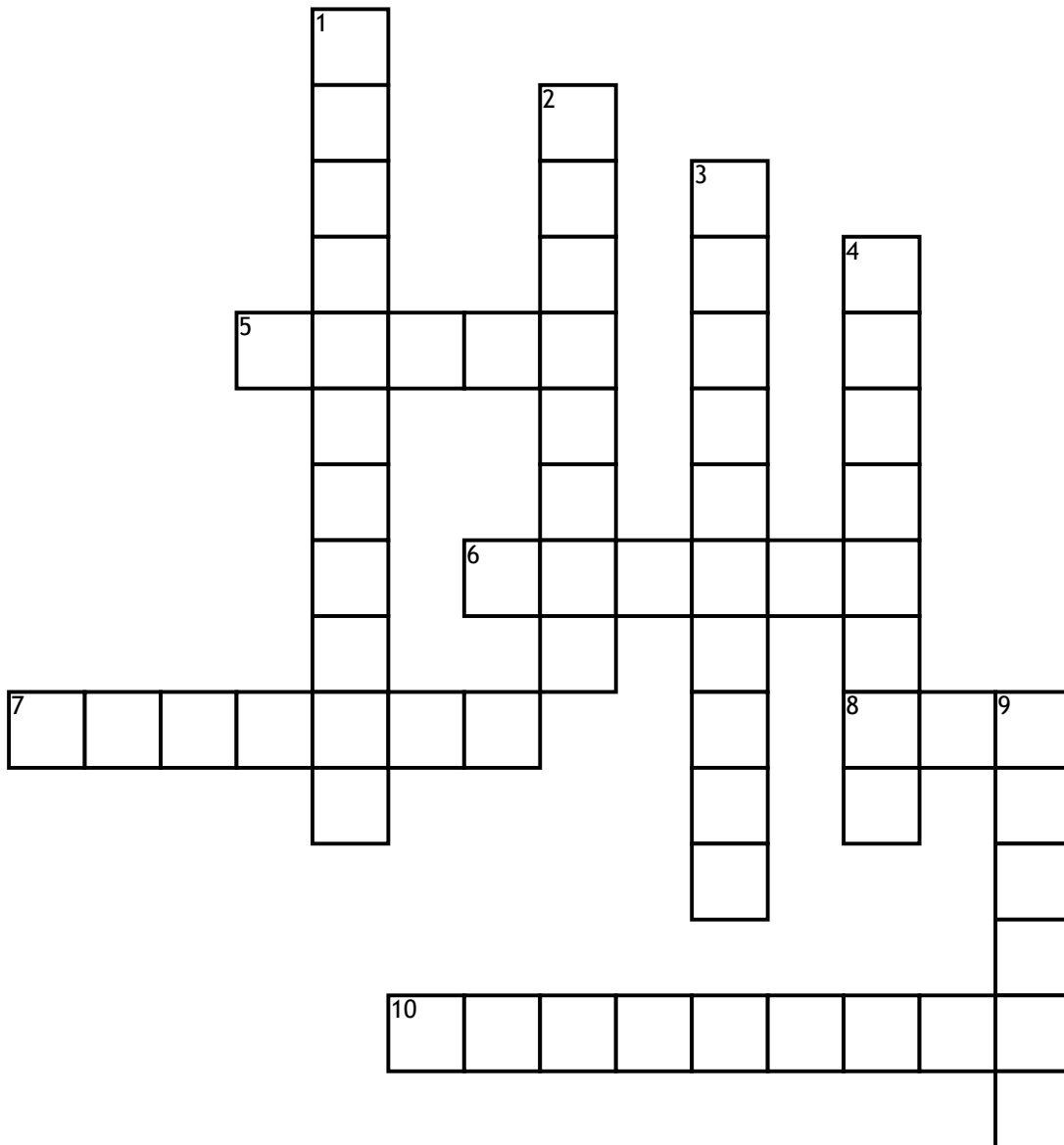


Food Safety



Across

5. Wash your ____ before and after handling each food item
6. 40 °F - 140 °F is considered the temperature ____ zone
7. ____ should be cooked to 165° F (74° C)
8. Never let food sit out for more than ____ hours
10. Food safety is important to prevent ____ illness

Down

1. Don't cross ____
2. Plastic is considered a ____ contaminant
3. Bacteria is considered a ____ contaminant
4. The basics of food safety are clean, ____, cook, and chill
9. FAT TOM stands for food, acidity, time, temperature, ____, and moisture