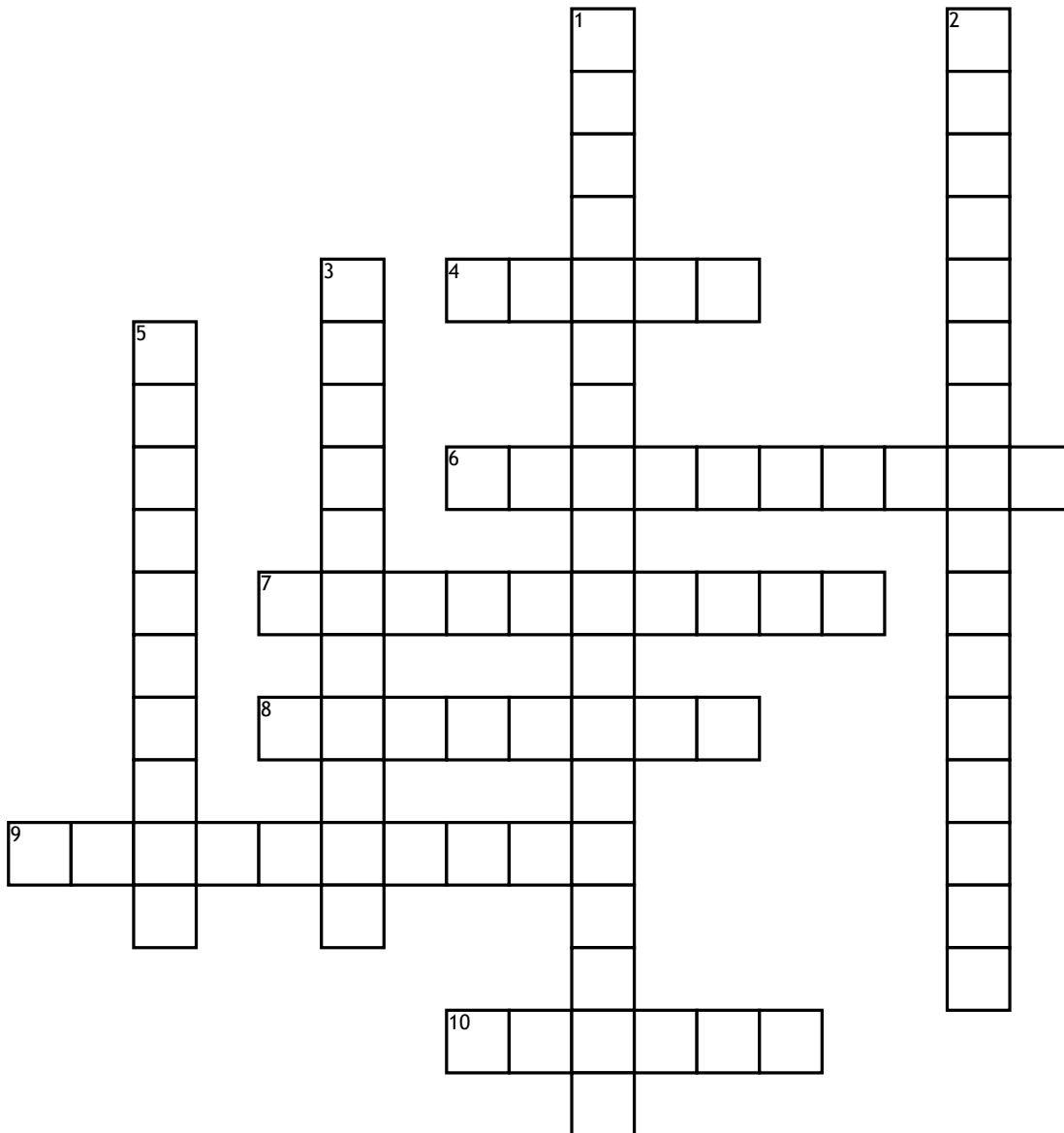


Food Safety



Across

- 4. one of biological contamination
- 6. most critical temp
- 7. Keeping work areas free from dirt or bacteria.
- 8. most using food preservation at home
- 9. most common bacteria in eggs

- 10. protected cells that develop into bacteria under the right conditions

Down

- 1. occur when MO transfer from contaminated food to sterile one
- 2. illness occur recording to food poisoning
- 3. most important safety practice
- 5. food that spoil easy