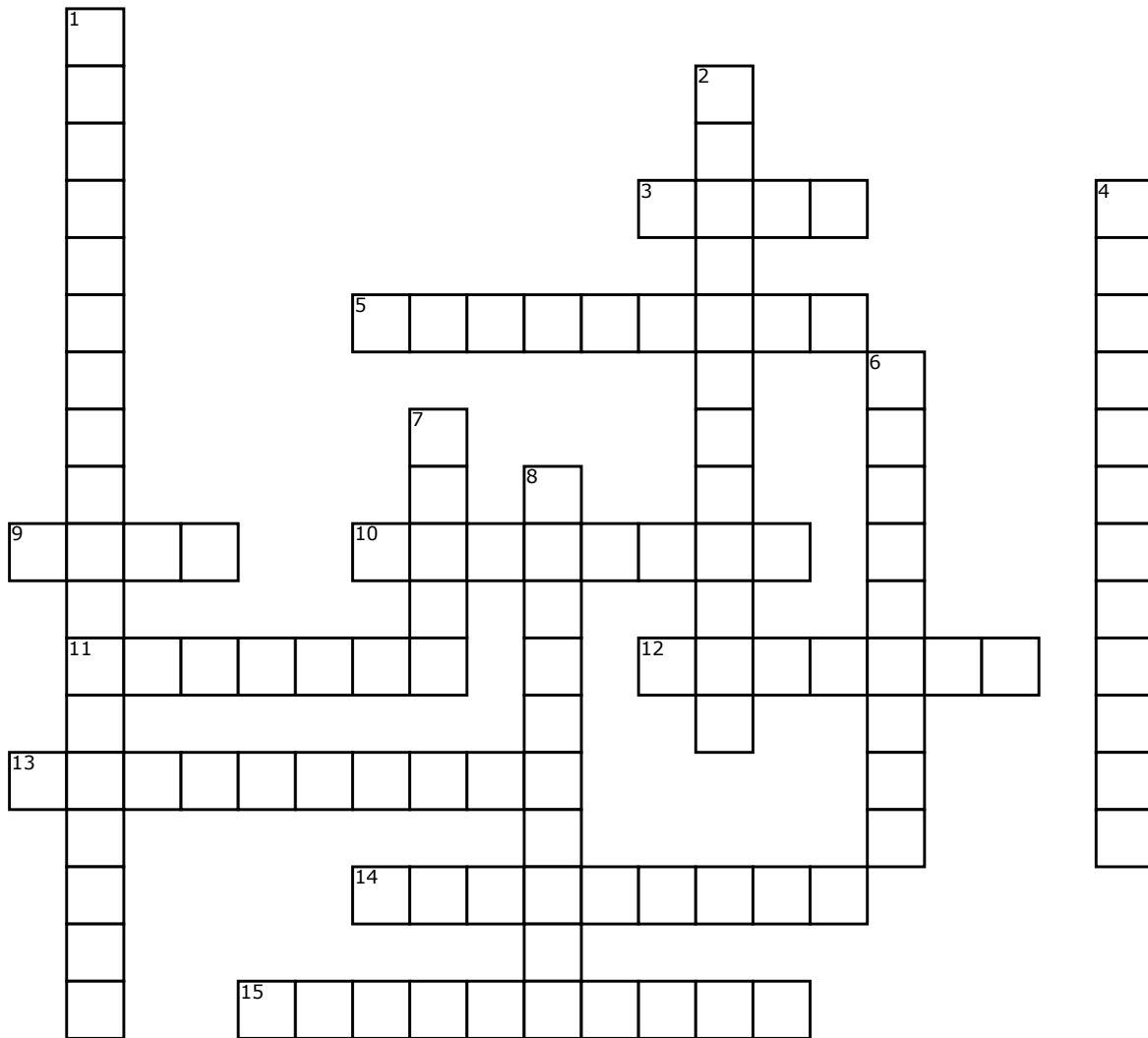


Name: _____

Food Safety



Across

3. What temperature water do you put frozen food in to defrost it?

5. Don't forget to clean underneath your fingernails with what?

9. Always wash your hands in what temperature water?

10. 32 per cent of kitchen countertops were contaminated with what bacteria?

11. People who are most likely to become sick from food related illness are?

12. You don't defrost things, you?

13. What kind of bacteria is found on chicken?

14. Harmful bacteria are known as?

15. Bacteria can grow rapidly if food is stored in what zone?

Down

1. Foods that can be transferred from person to food is called?

2. Which burger caused food poisoning at the CNE?

4. What should you always chop up your food on?

6. How long should you wash your hands for?

7. Freezing food does what to bacterial growth?

8. Where can you put a sponge to clean and get rid of the bacteria?