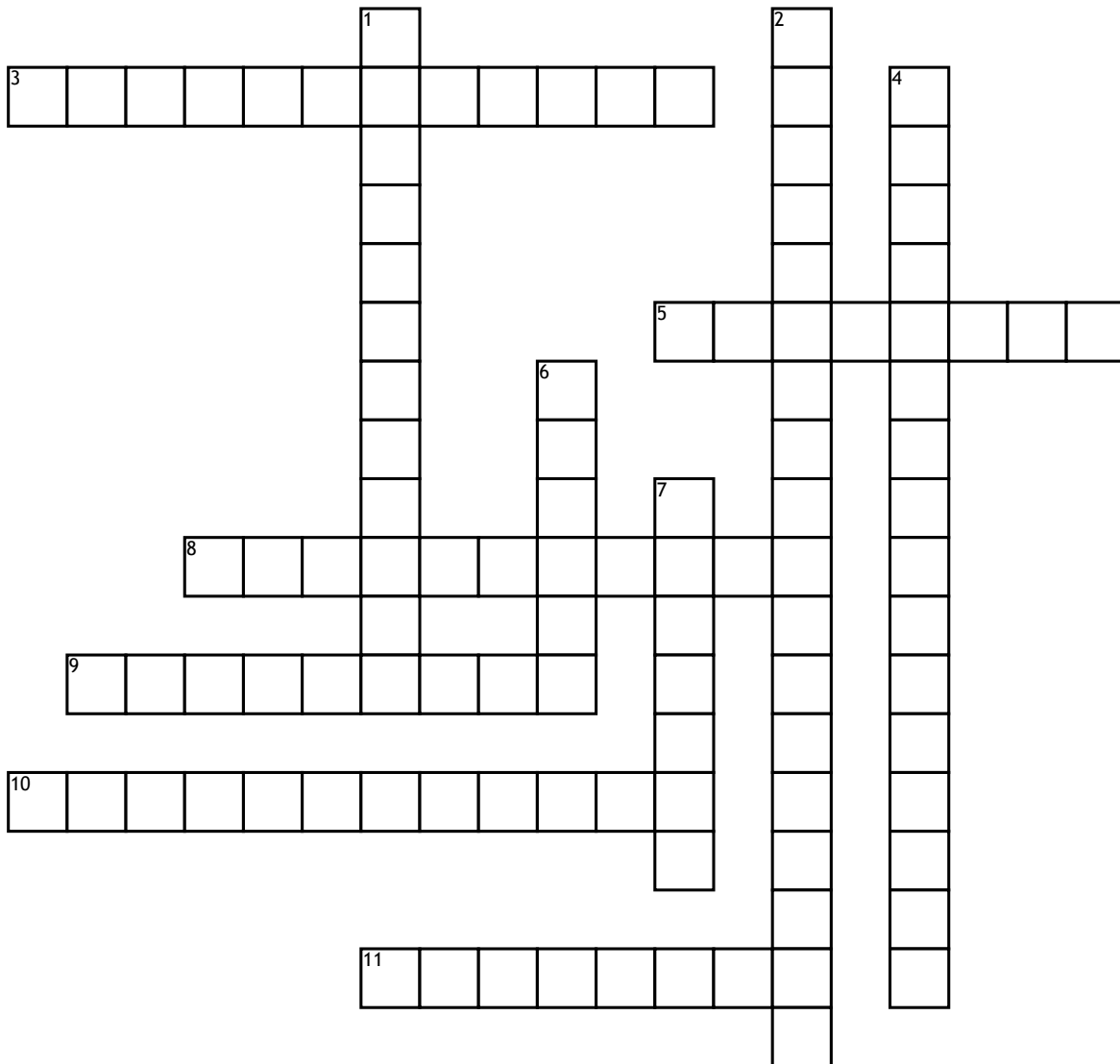


Food Safety Elementary FH Course



Across

3. What chemical is used to make sure equipment and surfaces are safe
5. What can make food unsafe to eat
8. what time must be followed when using disinfectant
9. What should be on an open door or window
10. Who must ensure food handlers have clean hands

11. what kind of germ makes you ill

Down

1. where should high risk foods be stored
2. What should food handlers wear in the food room
4. What is used to monitor food temperatures
6. what is the allergen in wheat flour
7. what do you do with unsafe food