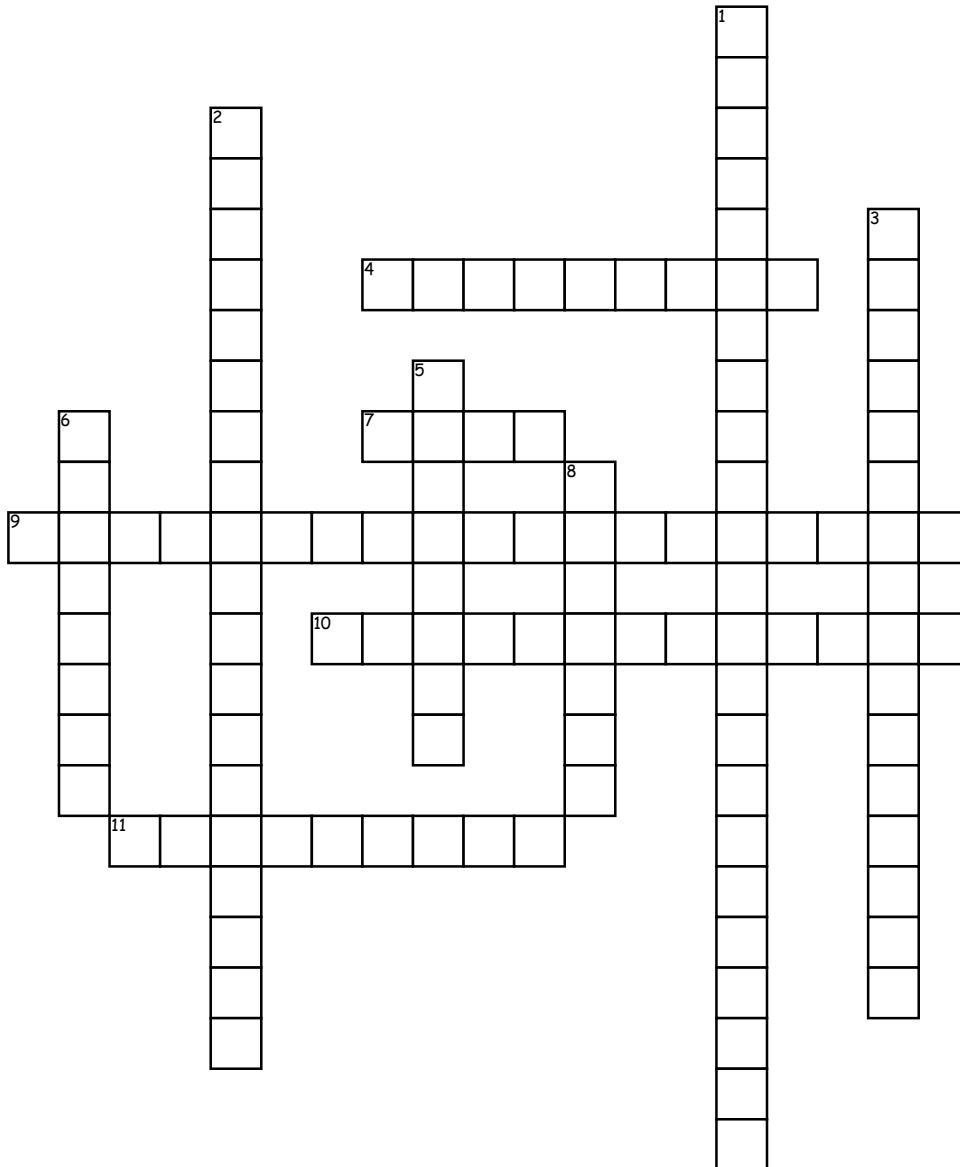


# Keeping Food Safe



## Across

4. This can make teaching food safety to some of them more difficult.
7. pressure to work quickly can make it hard to take the time to follow food safety practices.
9. Food might be received from suppliers that are not practicing food safety.
10. Training new staff leaves less time for food safety training.
11. Illness-causing \_\_\_\_\_ are now found on food that was once considered safe.

## Down

1. An illness is considered a \_\_\_\_\_ when two or more people have the same symptoms after eating the same food.
2. The number of guest at high risk for getting a foodborne illness is on the rise.
3. A \_\_\_\_\_ is a disease transmitted to people by food.
5. Staff often have varying education levels.
6. This can create communication barriers.
8. Cultural differences can influence how staff view food safety as well.