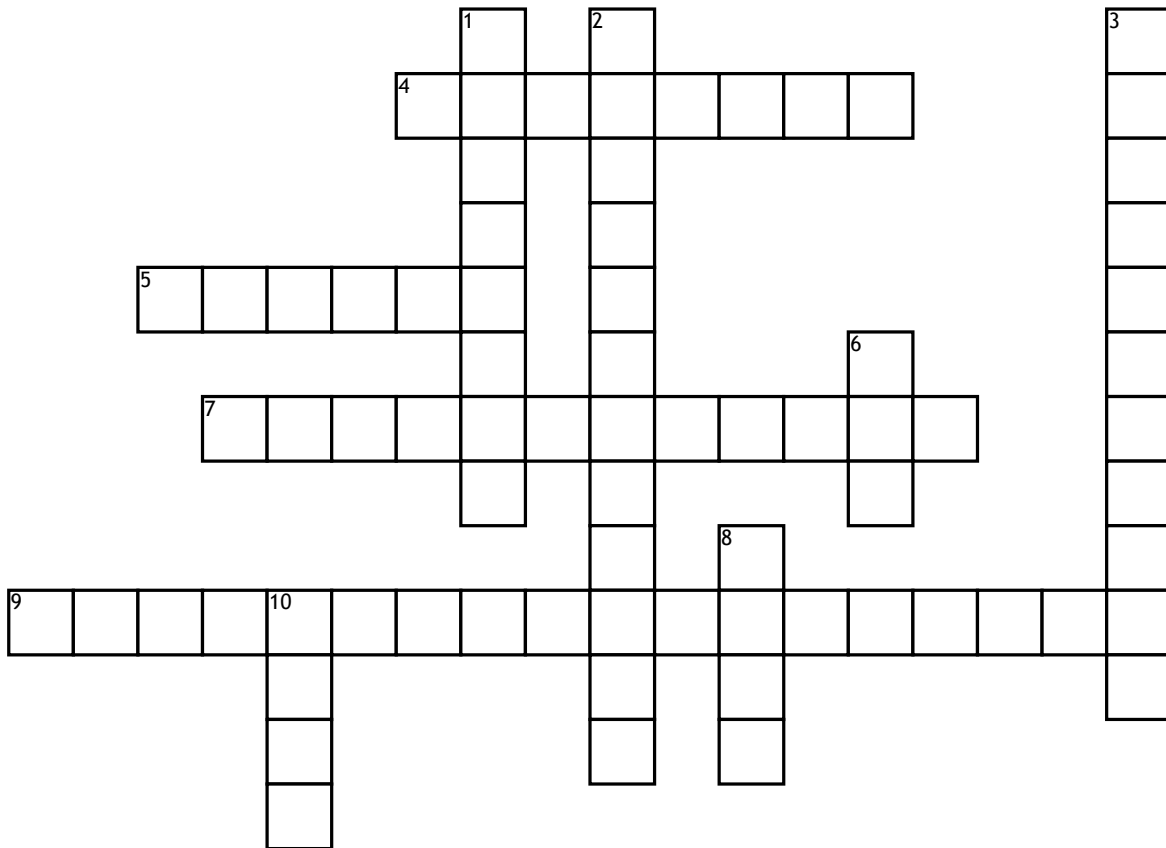


Name: _____

Date: _____

Sanitation



Across

4. How do you keep from spreading bacteria in the kitchen?
5. what do you put soap on while doing dishes?
7. where do you store left over food?
9. why do we not use the same cutting board for veggies after cutting chicken?

Down

1. why do we store food in air tight containers?
2. what do you use to clean the counter tops?
3. whats the first thing you do when entering the kitchen?
6. what temperature water do you use to clean the dishes?
8. where do you clean the dishes?
10. what do you use to clean your hands?