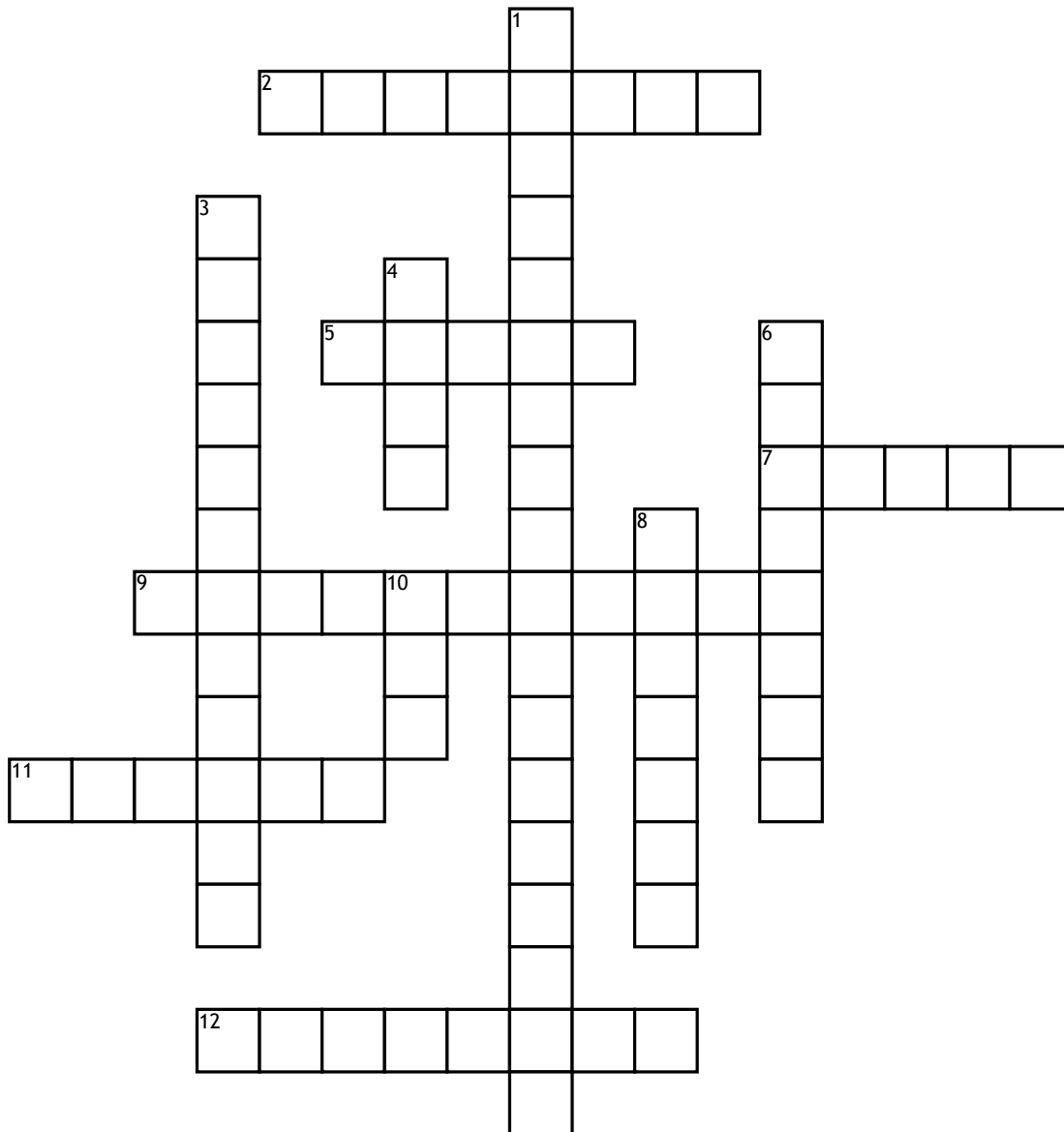


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# World Food Safety Day 2021



## Across

2. \_\_\_\_\_ raw meat, poultry, and seafood from other foods

5. A system that addresses food safety through the analysis and control of biological, physical, and chemical hazards.

7. Use a \_\_\_\_\_ plate when taking cooked food off the grill

9. Food should be cooked to the right \_\_\_\_\_ to prevent food poisoning.

11. Meat should be stored in the \_\_\_\_\_ of the refrigerator or cooler

12. Foodborne pathogens affect \_\_\_\_\_ of people annually.

## Down

1. \_\_\_\_\_ - \_\_\_\_\_ can be prevented by washing hands and utensils

3. food should be \_\_\_\_\_ within 2 hours after bringing is home from the grocery store.

4. \_\_\_\_\_ hands before and after handling food

6. \_\_\_\_\_ multiplies and grows faster in a warm environment

8. Safe \_\_\_\_\_ Foods (SQF)

10. Buy cold or frozen food at the \_\_\_\_\_ of your grocery shopping trip