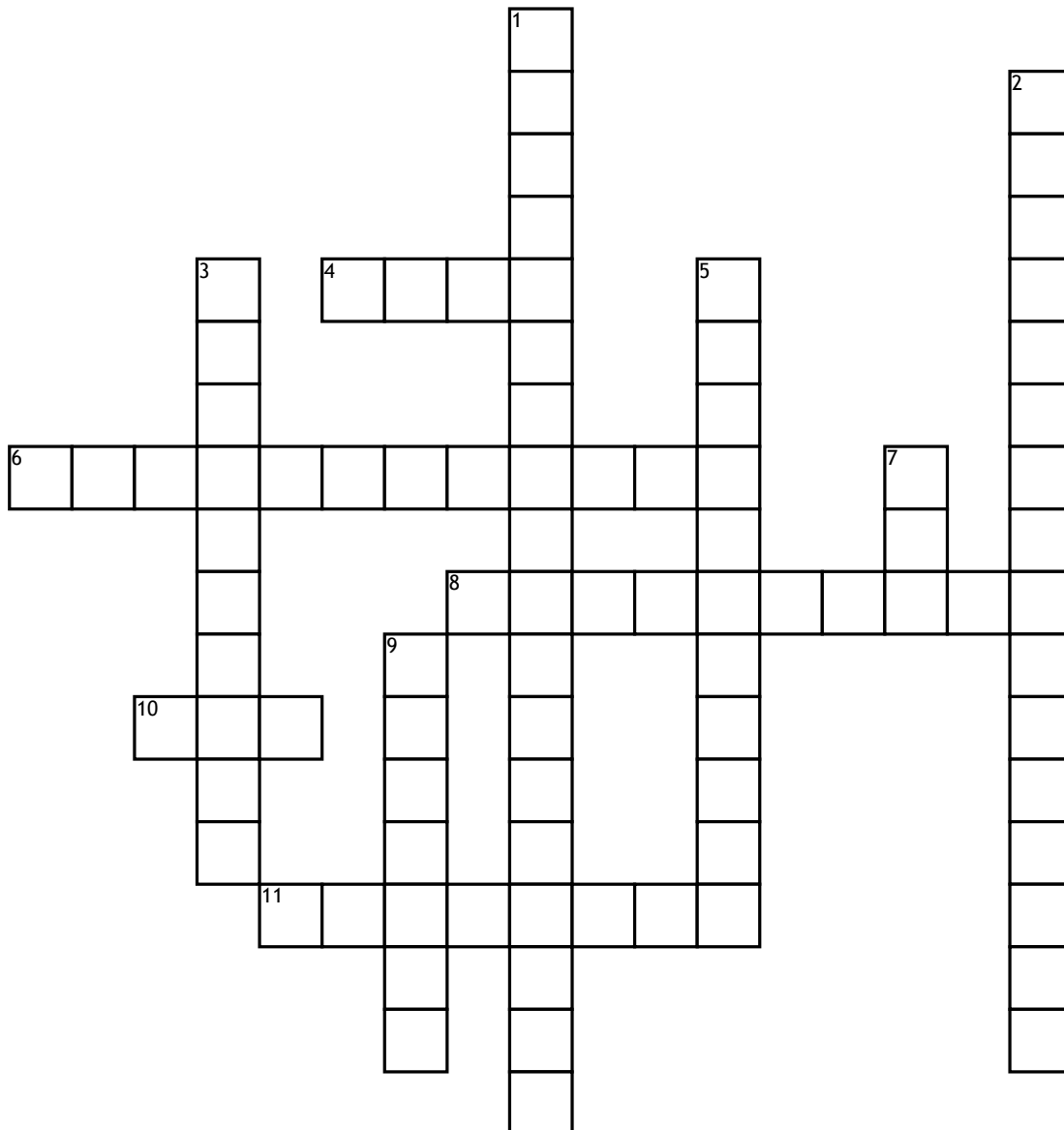


Name: \_\_\_\_\_

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

# food safety



## Across

- 4. This food has a safe storage life that can last up to 3 weeks
- 6. creating a clear path from frig, sink, to range
- 8. 40 degrees to 140 degrees
- 10. It is important to make sure ground beef is not \_\_\_\_\_ inside.
- 11. "First in, first out" creates a

## Down

- 1. Occurs when harmful bacteria are transferred from one food to another

- 2. Food contaminated with harmful bacteria
- 3. Organized areas where specific kitchen tasks are performed
- 5. A condition in which food dries out and loses flavor because of improper freezing
- 7. Perishable food can be left at room temperature for how many hours?
- 9. A safe storage time for which food is only 1 to 2 days?