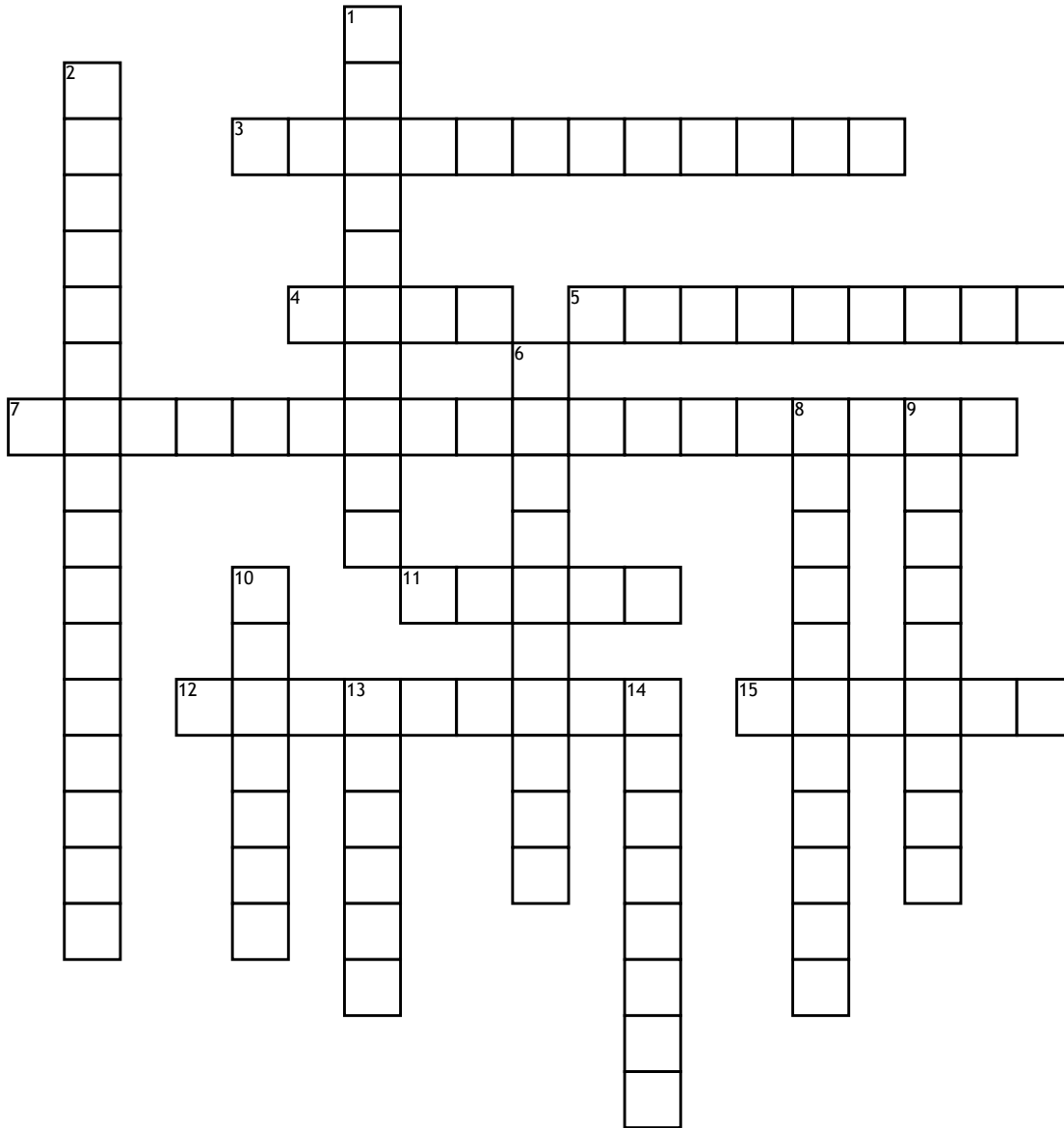


Name: _____

Date: _____

food safety



Across

- 3. unwanted bacteria or substances
- 4. pull out _____ completely when placing in oven
- 5. the most deadly foodborne illness caused by dented, or swollen cans
- 7. occurs when meat and vegetables touch
- 11. illness found in beef
- 12. illness causing microorganisms

- 15. poisons produced by pathogens, plants, or animals

Down

- 1. the temperature is between 41 F and 140 F
- 2. illness carried out and transmitted to people by food
- 6. foodborne illness due to under cooked poultry
- 8. use a _____ to check to see if your meat is done
- 9. wear _____ to prevent for getting burned

- 10. keep cabinets and _____ closed to prevent injury

- 13. turn pot _____ inwards to prevent from knocking over and spilling
- 14. to apply heat or chemicals on clean food contact surface (ex. cutting boards) to destroy most pathogens