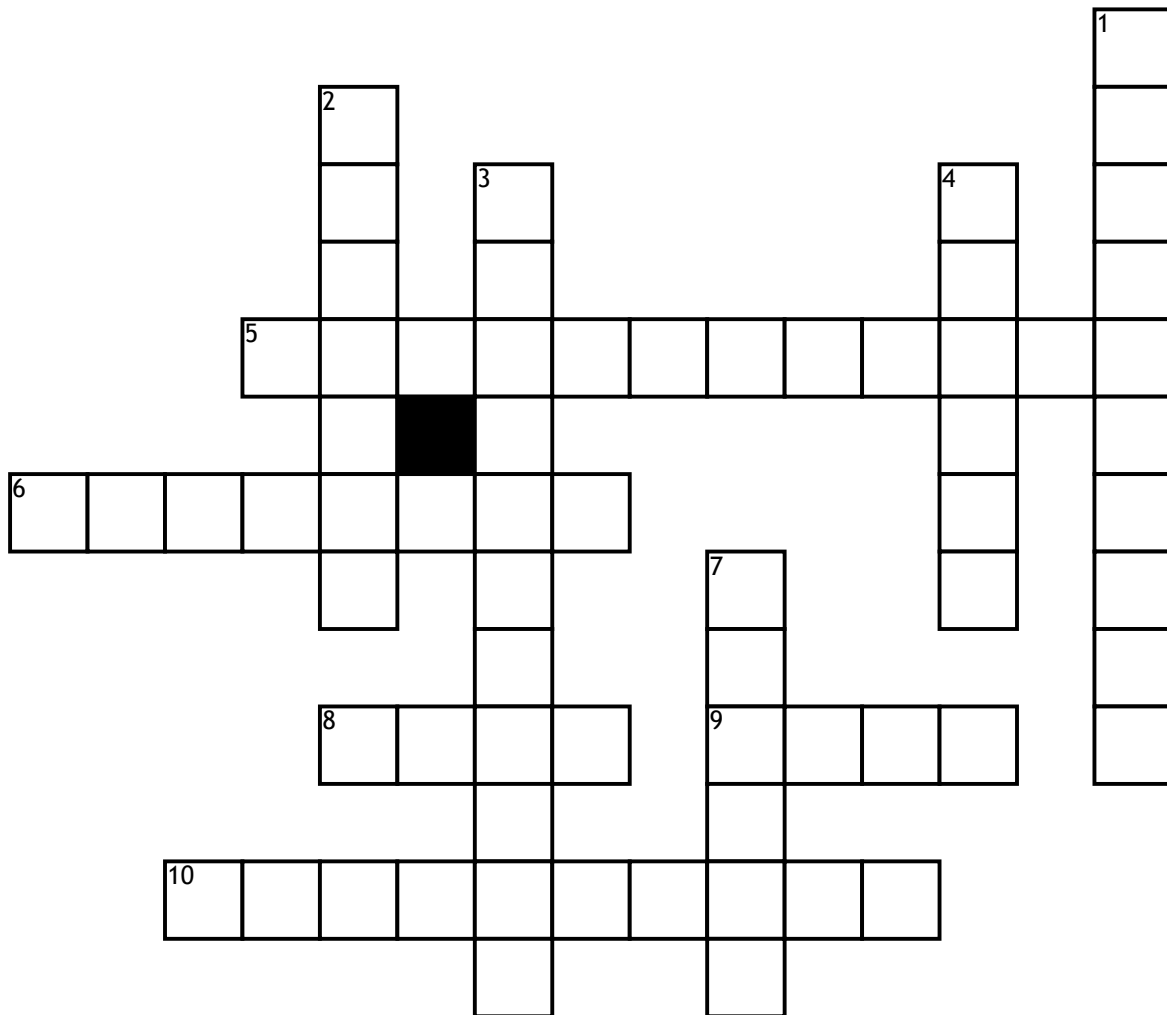


food safety



Across

- _____ should be kept between 36-40 degrees fahrenheit.
- _____ are single-celled organisms that can live in food or water and also on our skin and clothing.
- One of the most important elements in keeping food safe is proper _____ washing.
- How many times can you reheat leftovers ?
- _____ means keeping food safe to eat by following proper food handling and cooking practices ?

Down

- before you start eating food you should check the _____ .
- Two types of perishable foods are those store in the refrigerator and those stored in the _____.
- _____ sickness caused by eating food that contains a harmful substance .
- Where should raw meat be stored in a refrigerator ?
- _____ prevent your bare hands from coming into contact with food