

**Food Safety Crossword**





**Across**

1. Mix with water to make sanitizer
2. When in doubt \_\_\_\_\_ out
3. A good place to \_\_\_\_\_ frozen meat is the refrigerator
4. The zone at which bacteria multiply the fastest
5. \_\_\_\_\_ destroys bacteria in foods
6. Keep hot foods hot and cold foods \_\_\_\_\_
7. Bacteria \_\_\_\_\_ at room temperature
8. Put warm foods in shallow \_\_\_\_\_ before refrigerating

**Down**

9. Common cause of diarrhea
10. Foods can be left out at room temperature no more than \_\_\_\_\_
11. Before you eat \_\_\_\_\_ your hands.
12. Keep cold foods \_\_\_\_\_
13. Bacteria that causes illness and even death, usually found in uncooked and undercooked meats
14. Wash dishes in \_\_\_\_\_ water

Word list	
Thaw	Throw it
2 hours	Heat
Hot	Multiply
Staph	Wash
Bleach	Cold
E. coli	Danger zone
Containers	

1.												
					2.				11.			
				10.								
			3.									
9.												
						12.						
4.									13.			
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5.												
												
			14.		7.							
8.												