

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.b	l	e	a	c	h							
						2.t	h	r	o	11.w	i	t
				10.2						a		
			3.t	h	a	w				s		
	9.s				o					h		
	t				u		12.					
4.d	a	n	g	e	r	z	o	n	13.e			
	p				s				6.c	o	l	d
	5.h	e	a	t					o			
									l			
	14.h			7.m	u	l	t	i	p	l	y	
8.c	o	n	t	a	i	n	e	r	s			