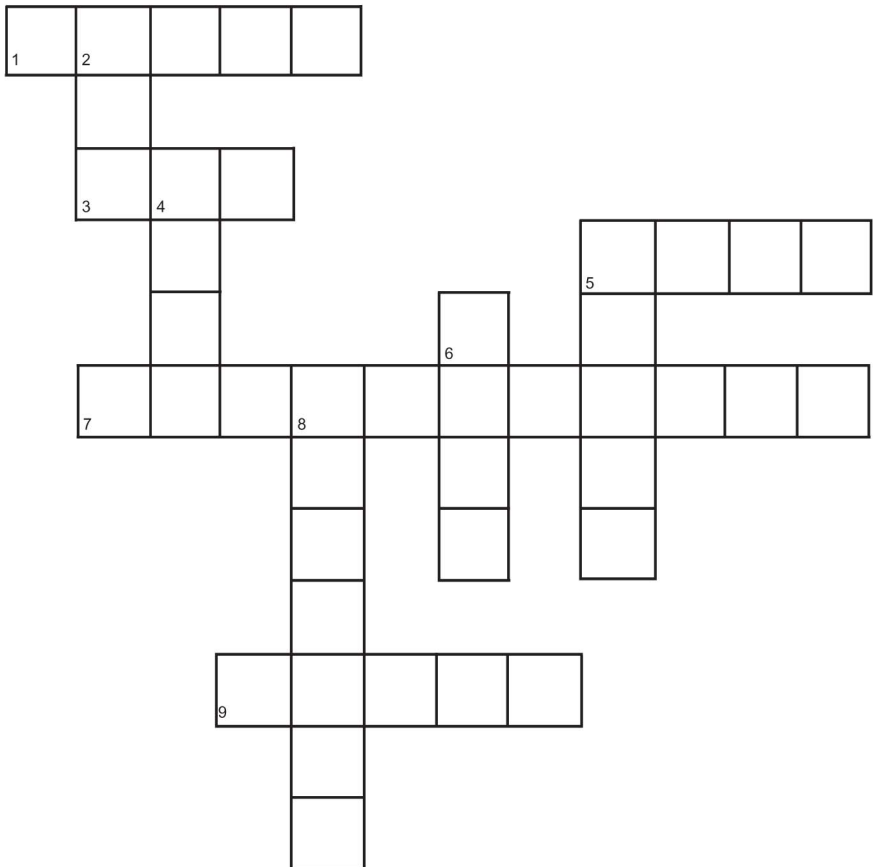


FIGHT BAC![®] FOOD SAFETY CROSSWORD



ACROSS

1. Do this quickly to get foods to 40 degrees Fahrenheit or below.
3. Never leave foods like luncheon meat sandwiches, milk, soups or other cooked foods at room temperature for more than ___ hours.
5. To ___ food safely, make sure that the food reaches the proper temperature to get rid of BAC![®]
7. To make sure that foods like hamburgers get safely cooked, use one of these.
9. Do this to help remove soil and BAC![®] that could be on fruits and vegetables.

DOWN

2. Use a special container made to keep hot foods ___, above 140 degrees Fahrenheit, if you take them to school in your lunch.
4. Do this to hands after toileting, after touching pets and before touching food.
5. Something you should do to kitchen counters before you make food on them.
6. Keep cold foods like luncheon meats ____, at or below 40 degrees Fahrenheit in your refrigerator.
8. The best way to wash your hands is with soap and warm _____ water while rubbing them together.