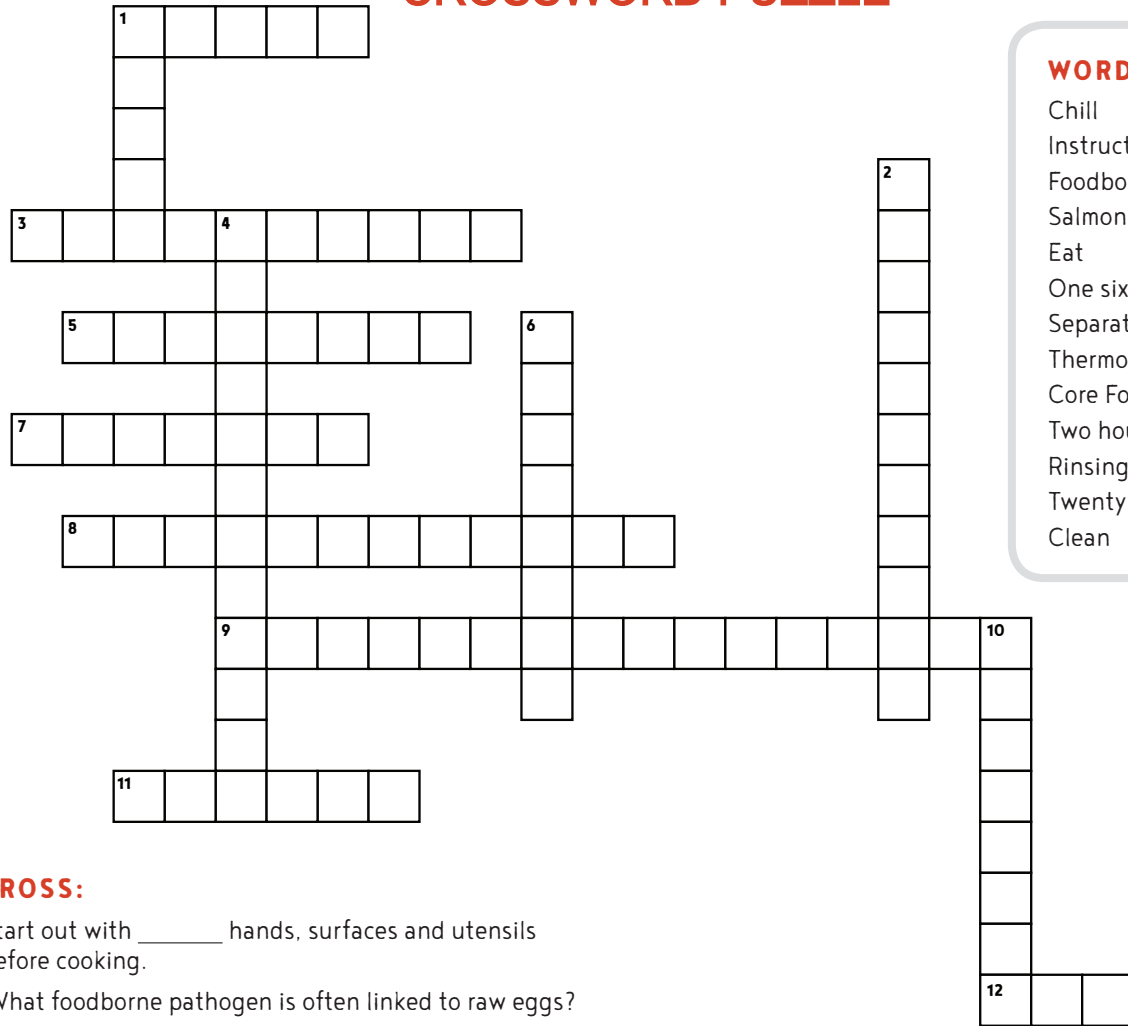




FOOD SAFETY CROSSWORD PUZZLE



WORD BANK:

- Chill
- Instructions
- Foodborne illness
- Salmonella
- Eat
- One sixty five
- Separate
- Thermometer
- Core Four
- Two hours
- Rinsing
- Twenty
- Clean

ACROSS:

1. Start out with _____ hands, surfaces and utensils before cooking.
3. What foodborne pathogen is often linked to raw eggs?
5. Four steps to help you tackle bacteria.
7. What is not a food safety step when preparing raw meat or poultry?
8. Simplify cooking with frozen foods by following these for optimal safety and quality.
9. While everyone is at risk of a _____, young children and elderly people have a higher risk.
11. It is recommended to wash hands with warm water and soap for _____ seconds.
12. Only _____ food that contains flour when it is fully cooked.

DOWN:

1. The refrigerator is the best place to _____ perishables.
2. A _____ is a kitchen device that can ensure food is cooked to a proper temperature.
4. What temperature does poultry need to reach to be food safe?
6. Leftovers should be put in the refrigerator or freezer within _____.
10. To avoid cross contamination, keep raw meat _____ from produce.

Learn more about food safety at StoryOfYourDinner.org

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