ACROSS:
1. Start out with _____ hands, surfaces and utensils before cooking.
2. _____ is a kitchen device that can ensure food is cooked to a proper temperature.
3. What foodborne pathogen is often linked to raw eggs?
4. Simplify cooking with frozen foods by following these for optimal safety and quality.
5. Four steps to help you tackle bacteria.
6. What is not a food safety step when preparing raw meat or poultry?
7. While everyone is at risk of a _________, young children and elderly people have a higher risk.
8. It is recommended to wash hands with warm water and soap for _______ seconds.
9. _____ food that contains flour when it is fully cooked.
10. It is recommended to wash hands with warm water and soap for _______ seconds.
11. Twenty _______
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.
3. What temperature does poultry need to reach to be food safe?
4. Leftovers should be put in the refrigerator or freezer within _______.
5. To avoid cross contamination, keep raw meat _______ from produce.

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

Learn more about food safety at StoryOfYourDinner.org