

Name: _____

Grade: _____

Date: _____

FOOD SAFETY WORKSHEET

Directions: Fill in the blanks with the correct terms

Microscope	Cross Contamination	Cold	Temperature Danger Zone	Food Sanitation
Warm	Pathogens	Cheese	Foodborne Illness	Yogurt

1. _____ is an illness caused by food that is not safe to eat.
2. _____ refers to the presence of harmful organisms or substances that are transferred from one food item to another food item.
3. _____ refers to taking preventive measures to kill harmful microorganisms in food.
4. _____ is a name given to the harmful microorganisms.
5. Bacteria can only be seen only through a _____.
6. Bacteria are slowed down by _____ temperatures.
7. Frozen food should NEVER be thawed with _____ water.
8. What is the temperature range called where bacteria multiply rapidly? _____
9. Name TWO products that are made using “helpful” bacteria _____ and _____.