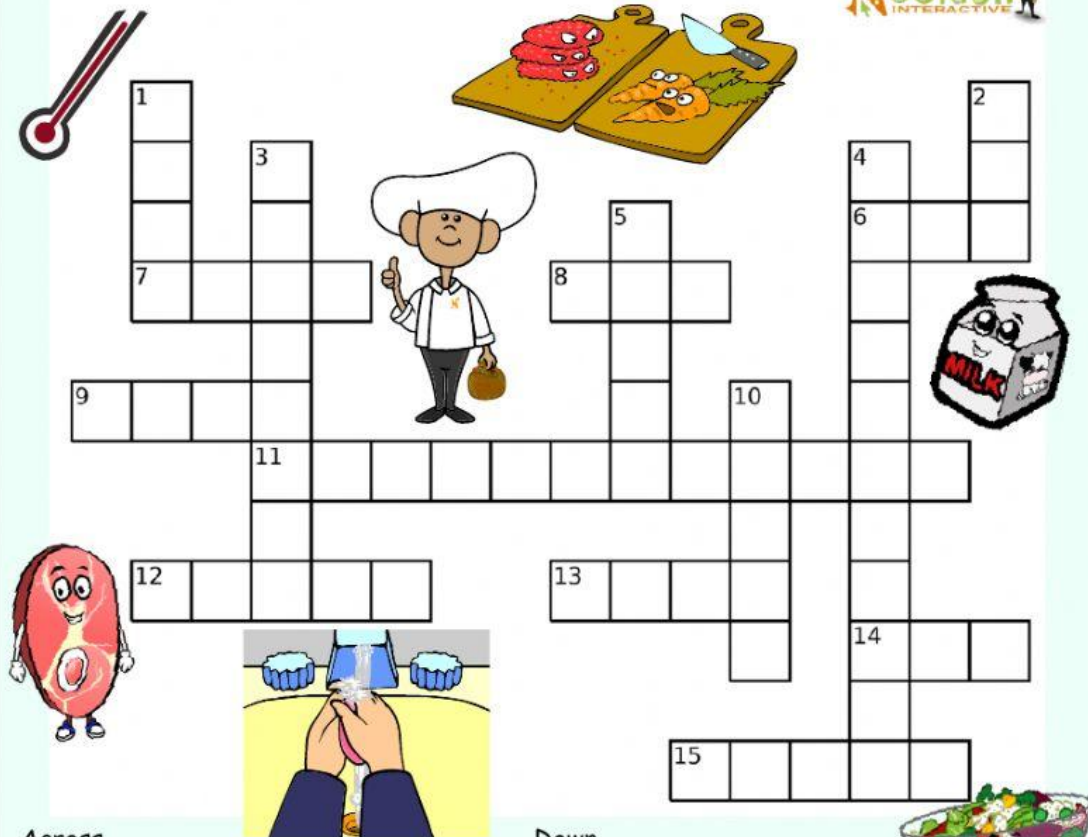


# Chef Solus Food Safety Crossword Puzzle



## Across

- 6 Keep cold food cold and hot food \_\_\_\_\_
- 7 An ice \_\_\_\_\_ will keep your lunch cold
- 8 Wash your hands before you \_\_\_\_\_
- 9 Bacteria grow rapidly in the danger \_\_\_\_\_ (rhymes with cone)
- 11 Milk, eggs and yogurt should be stored in the \_\_\_\_\_
- 12 Slice veggies on a clean cutting \_\_\_\_\_
- 13 Keep food \_\_\_\_\_ in the refrigerator
- 14 Bacteria begins to grow on perishable food within \_\_\_\_\_ hours if not refrigerated.
- 15 Don't leave food out for more than two \_\_\_\_\_

## Down

- 1 Warm water and \_\_\_\_\_
- 2 Raw meat should \_\_\_\_\_ touch fruit
- 3 Germ is another word for \_\_\_\_\_
- 4 Use a meat \_\_\_\_\_ to check the temperature
- 5 You can see bacteria: True or False
- 10 Wash both of these for 20 seconds to kill germs.