



**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](http://StoryOfYourDinner.org)

BROUGHT TO  
YOU BY:

