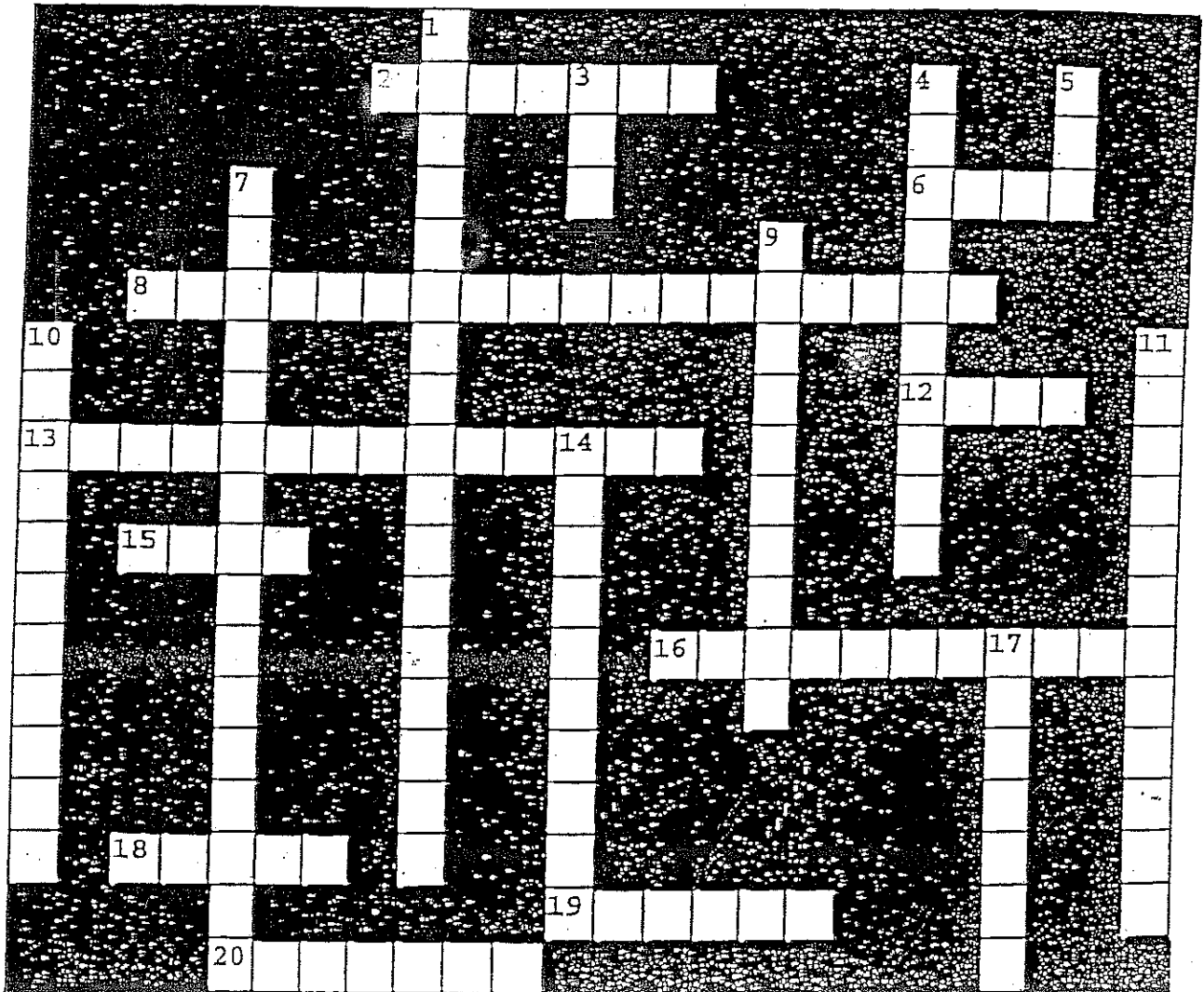




# Food Safety Crossword Puzzle

Name \_\_\_\_\_

Directions: Use the clues found on the bottom of this page and the next page to complete the crossword puzzle.



**Across**

- 2. Raw \_\_\_\_\_, raw beef, raw milk, and contaminated water are all sources of *Campylobacter jejuni*.
- 6. Always \_\_\_\_\_ frozen food in the microwave or refrigerator.

## Food Safety Crossword Puzzle

### Across continued

8. The transfer of pathogenic microorganisms from one food or food-contact source to another food
12. Cookie dough and cake batter with raw \_\_\_\_\_ should never be eaten because Salmonella enteritis is sometimes present.
13. Very small life forms
15. Research has shown that \_\_\_\_\_ color in ground meat is no longer a reliable test for food safety.
16. \_\_\_\_\_ is the single most important means of preventing the spread of infection.
18. Use \_\_\_\_\_ dishcloths, dish towels, and sponges every day.
19. Some foodborne illnesses cause symptoms such as upset stomach, \_\_\_\_\_, vomiting, and diarrhea.
20. Store cooked food in \_\_\_\_\_ containers in the refrigerator and freezer.

### Down

1. Something that comes in contact with food and becomes contaminated with microorganisms
3. Never leave perishable food out longer than \_\_\_\_\_ hours.
4. Disease causing
5. It is very important to wash hands after handling \_\_\_\_\_ meat, poultry, or fish.
7. Disease that is caused by pathogenic microorganisms in food
9. The temperature range in which microorganisms grow best
10. \_\_\_\_\_ of food and thorough cooking are critical factors to food safety.
11. Never reuse a \_\_\_\_\_ after cutting raw meat, poultry, or fish without first thoroughly washing.
14. Maintaining a clean or sterile condition in order to prevent disease
17. Practices that promote health and prevention of disease such as cleanliness and maintenance of skin, hair, and nails