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.