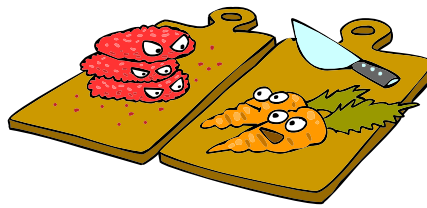
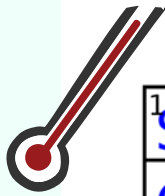


Chef Solus Food Safety Crossword Puzzle



1 S
O
A
7 P A C K
9 Z O N E
12 B O A R D

3 B
A
T
I
11 R E F R I G E R A T O R
13 C O L D
S

5 F
8 E A T
L
S
10 H
N
14 T W O
E
15 H O U R S

2 N
O
4 T
6 H O T
E
R
M
E
T W O






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.