|  |  |  |
| --- | --- | --- |
| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_ | Period: \_\_\_\_\_\_\_ |

food handler

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |  |  |  |  |  |  | 1  T |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | 2  S |  | 3  T | H | E | D | A | N | G | E | R | Z | O | N | E |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | A |  |  |  |  |  |  |  |  |  | I |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | L |  |  |  | 4  P | L | A | S | T | I | C | G | L | O | V | E | 5  S |  |  |  |  |  |  |  |  |  |
|  |  |  |  | M |  |  |  |  |  |  |  |  |  | H |  |  |  |  |  | A |  |  |  |  |  |  |  |  |  |
|  |  |  |  | O |  | 6  C |  |  |  |  |  | 7  P |  | I |  |  |  |  |  | N |  |  |  |  |  | 8  F |  |  |  |
|  |  |  |  | N |  | O |  |  |  | 9  4 | P | O | U | N | D | S |  |  |  | I |  |  |  | 10  3 |  | O |  |  |  |
|  |  |  |  | E |  | N |  |  |  |  |  | U |  | O |  |  |  |  |  | T |  |  |  | 0 |  | O |  |  |  |
|  |  |  |  | L |  | T |  | 11  L | A | B | E | L |  | 12  S | I | X |  | 13  W |  | I |  |  |  | M |  | D |  |  |  |
|  |  |  |  | L |  | A |  |  |  |  |  | T |  | I |  |  |  | A |  | Z |  | 14  B |  | I |  | P |  |  |  |
|  |  |  | 15  W | A | R | M |  |  |  | 16  P | A | R | A | S | I | T | E | S |  | E |  | A |  | N |  | O |  |  |  |
|  |  | 17  O |  |  |  | I |  |  |  |  |  | Y |  |  |  |  |  | H |  |  |  | C |  | U |  | I |  |  |  |
|  | 18  U | N | O | P | E | N | E | D |  | 19  4 | 0 |  | 20  1 | 0 | 0 |  |  | 21  H | E | P | A | T | I | T | I | S | A |  |  |
|  |  | E |  |  |  | A |  |  | 22  E |  |  |  |  |  |  |  |  | A |  |  |  | E |  | E |  | I |  |  |  |
|  |  | T |  |  |  | T |  |  | C |  |  | 23  H | A | I | R |  |  | N |  | 24  V | I | R | U | S |  | O |  | 25  C |  |
|  |  | E |  |  |  | I |  |  | O |  |  |  |  |  |  |  |  | D |  |  |  | I |  |  |  | N |  | H |  |
|  |  | A |  | 26  F | O | O | D | B | L | R | N | E | I | L | L | N | E | S | S |  | 27  S | A | N | I | T | I | Z | E |  |
|  |  | S |  |  |  | N |  |  | I |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | N |  | M |  |
|  |  | P |  |  |  |  |  |  |  |  |  |  | 28  1 | 6 | 5 |  |  |  |  |  |  |  |  |  |  | G |  | I |  |
|  |  | O |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | C |  |
|  |  | O |  |  |  |  |  |  |  | 29  R | E | H | E | A | T | E | D |  |  |  |  |  |  |  |  |  |  | A |  |
|  |  | N |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | L |  |
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| **Across**  **3.** 41 degrees to 140 degrees  **4.** you should wash your hands before putting \_\_\_ on  **9.** cut large toasts and turkey into pieces no larger than \_\_\_?  **11.** cover, \_\_\_\_, and date dry foods  **12.** In Oregon you have \_\_\_ hours to reheat food  **15.** don't thaw food with \_\_\_\_ water  **16.** tiny worms that in fish and meats  **18.** \_\_\_\_\_ packages of jelly and candy can be reserved  **19.** in Oregon you must have food cooled down to \_\_ degrees in 2 hours  **20.** cool oils to \_\_\_ degrees before disposing of them  **21.** a virus a person can have without knowing  **23.** when working you put back your \_\_\_?  **24.** liquids and foods that a sick person touches  **26.** sickness from eating food that was not safe  **27.** to kill germs using heat of chemicals  **28.** reheat foods to \_\_\_\_ degrees  **29.** you need to heat food very quickly when it is being \_\_\_\_\_  **30.** \_\_\_\_\_ before you prepare food | **Down**  **1.** disease from eating worms found in pork  **2.** form of bacteria found in dairy foods, poultry, and eggs  **5.** scrape, wash, rinse, \_\_\_\_\_, air dry  **6.** when food is contaminated  **7.** a food that needs to be cooked to 165 degrees  **8.** illness caused by foods with many germs or unsafe things  **10.** all meat cannot be room temperature longer than \_\_\_\_?  **13.** after you eat you need to?  **14.** a germ with only one cell  **17.** measurement of bleach per gallon of cold water  **22.** found in meats that are raw of undercooked  **25.** \_\_\_\_ should be kept away from foods |