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

food handler

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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|  |  |  |  | 2S |  | 3T |  H |  E |  D |  A |  N |  G |  E |  R |  Z |  O |  N |  E |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  A |  |  |  |  |  |  |  |  |  |  I |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  L |  |  |  | 4P |  L |  A |  S |  T |  I |  C |  G |  L |  O |  V |  E | 5S |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  M |  |  |  |  |  |  |  |  |  |  H |  |  |  |  |  |  A |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  O |  | 6C |  |  |  |  |  | 7P |  |  I |  |  |  |  |  |  N |  |  |  |  |  | 8F |  |  |  |
|  |  |  |  |  N |  |  O |  |  |  | 94 |  P |  O |  U |  N |  D |  S |  |  |  |  I |  |  |  | 103 |  |  O |  |  |  |
|  |  |  |  |  E |  |  N |  |  |  |  |  |  U |  |  O |  |  |  |  |  |  T |  |  |  |  0 |  |  O |  |  |  |
|  |  |  |  |  L |  |  T |  | 11L |  A |  B |  E |  L |  | 12S |  I |  X |  | 13W |  |  I |  |  |  |  M |  |  D |  |  |  |
|  |  |  |  |  L |  |  A |  |  |  |  |  |  T |  |  I |  |  |  |  A |  |  Z |  | 14B |  |  I |  |  P |  |  |  |
|  |  |  | 15W |  A |  R |  M |  |  |  | 16P |  A |  R |  A |  S |  I |  T |  E |  S |  |  E |  |  A |  |  N |  |  O |  |  |  |
|  |  | 17O |  |  |  |  I |  |  |  |  |  |  Y |  |  |  |  |  |  H |  |  |  |  C |  |  U |  |  I |  |  |  |
|  | 18U |  N |  O |  P |  E |  N |  E |  D |  | 194 |  0 |  | 201 |  0 |  0 |  |  | 21H |  E |  P |  A |  T |  I |  T |  I |  S |  A |  |  |
|  |  |  E |  |  |  |  A |  |  | 22E |  |  |  |  |  |  |  |  |  A |  |  |  |  E |  |  E |  |  I |  |  |  |
|  |  |  T |  |  |  |  T |  |  |  C |  |  | 23H |  A |  I |  R |  |  |  N |  | 24V |  I |  R |  U |  S |  |  O |  | 25C |  |
|  |  |  E |  |  |  |  I |  |  |  O |  |  |  |  |  |  |  |  |  D |  |  |  |  I |  |  |  |  N |  |  H |  |
|  |  |  A |  | 26F |  O |  O |  D |  B |  L |  R |  N |  E |  I |  L |  L |  N |  E |  S |  S |  | 27S |  A |  N |  I |  T |  I |  Z |  E |  |
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|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 30W |  A |  S |  H |  H |  A |  N |  D |  S |  |

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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 |