Home Food Safety

ACROSS
2. _____ your hands with soap and water for at least 20 seconds.
5. To make sure your food is done, check the temperature with a food ______.
7. One in 6 Americans get sick from ____.
8. Always _____ foods that could spoil within 2 hours (or 1 hour if outside in weather that is 90 degrees or warmer).

DOWN
3. Registered dietitian ____ are the food and nutrition experts.
4. Cut meat on a separate cutting ____ from vegetables and other foods.
6. ______ food in the oven or microwave to the proper internal temperature to kill bacteria.

Refrigerate  Cook  Nutritionists  Wash  Food poisoning  Separate  Board  Thermometer