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.