TRY THIS AT HOME:
Super Safety Crossword

Keep foods safe by practicing good food safety!

Down:
1. A ______________ is so tiny it can only be seen with a microscope.
2. The temperature __________ is from 41 to 135 degrees Fahrenheit.
3. Test the temperature of cooked meat with a ___________.

Across:
4. The __________ hour rule says never leave food on the counter for over 4 hours.
5. Never __________ frozen food on the counter or in the sink.
6. Salmonella is a harmful bacteria that can cause ______________.
7. When in doubt, __________ it out.
8. __________ are not killed by cooking.

Fun Fact
When packing lunches, use insulated containers to keep hot foods hot and use cold packs to keep cold foods cold.

Thawing Food
• Thaw foods in the microwave or in the refrigerator
• Never thaw foods on the counter
• Only thaw foods in the sink if they are covered in cold water and water is continuously running over them or changed every 30 minutes