

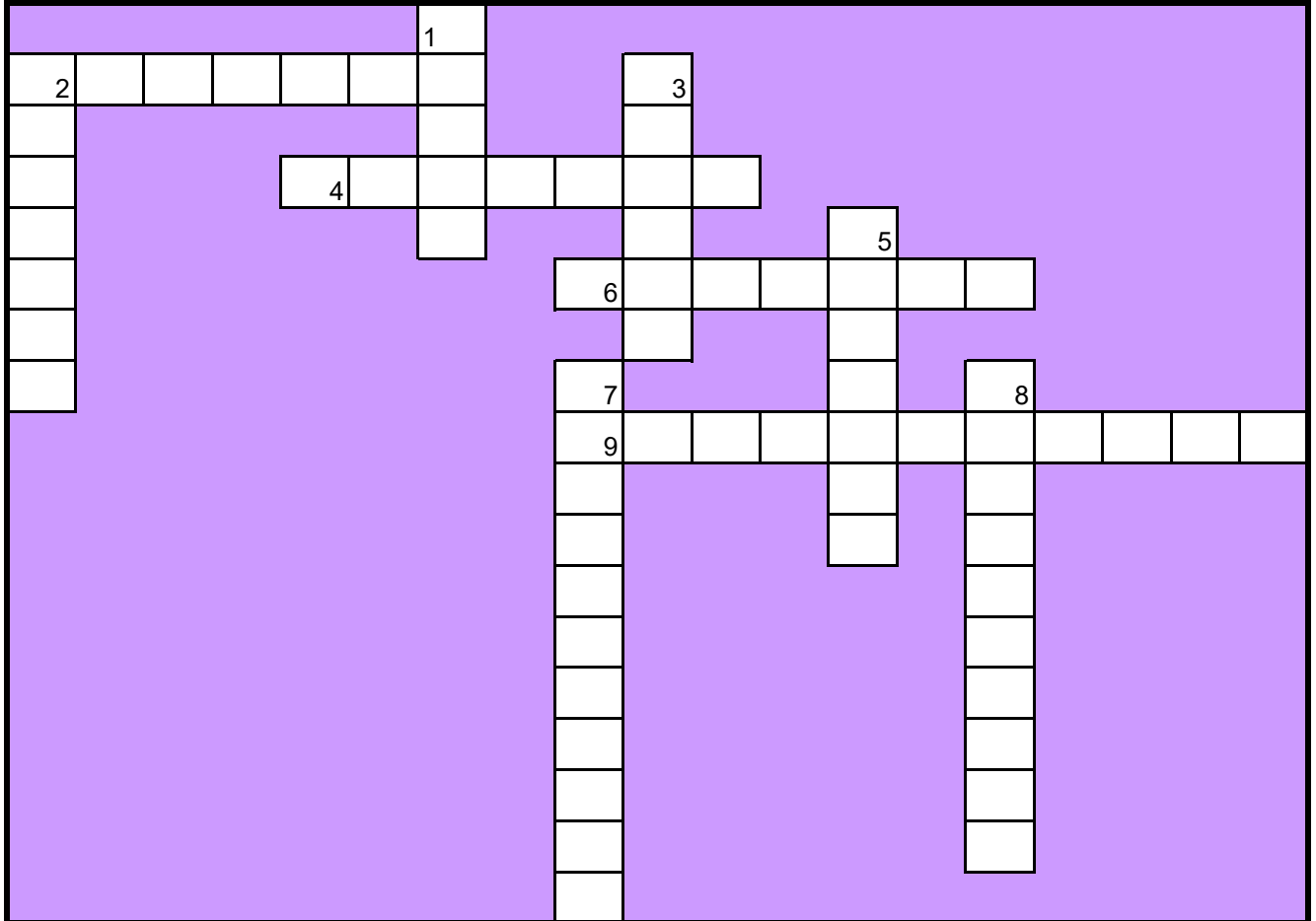


FOOD SAFETY AT 4-H CLUB MEETINGS

University of California
Agriculture and Natural Resources

4-H Youth Development Program

CROSS-WORD PUZZLE



ACROSS

2. Clean ___ tops prior to starting food preparation activities.
4. Always begin food preparation activities by ___ your hands.
6. Follow ___ precisely and completely.
9. Promptly ___ left over food.

DOWN

1. Discard food that is not ___.
2. Keep prepared foods ___ at all times.
3. Do not use ___ goods that are bulging.
5. Wash can tops before ___.
7. Do not take food ___ short cuts.
8. Wash fruits and ___ before slicing, cutting, or processing.