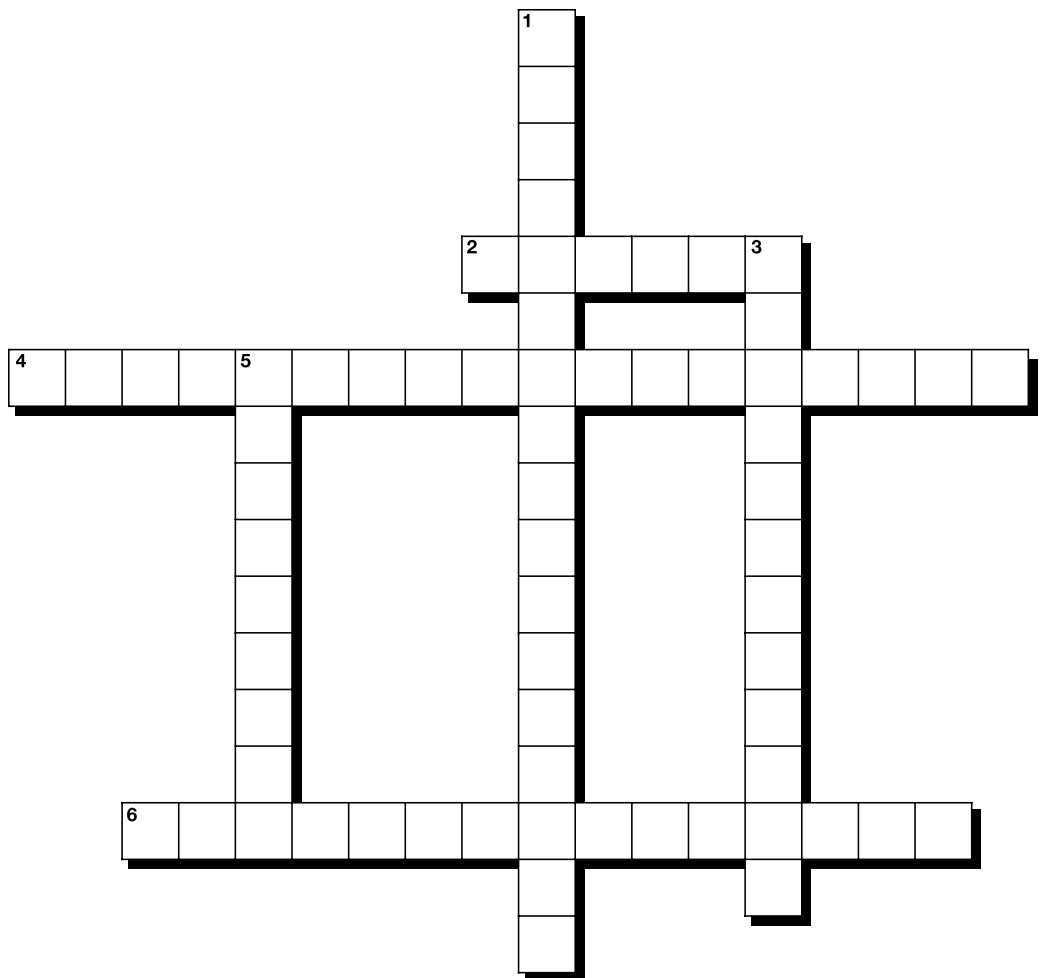


Crossword

Directions: Solve each clue and write the answer in the correct boxes.

ACROSS

- 2. These types of fruit are considered a potentially hazardous food once cut.
- 4. The transfer of microorganisms from one food or surface to another is known as this.
- 6. These types of eggs should be served to high-risk populations.



DOWN

- 1. These should be thrown out at the end of the shift.
- 3. You should prepare salads and batter in this amount.
- 5. This is the length of time leftovers can be stored in a refrigerator at 41°F (5°C) or lower.