Food Safety: Restaurant and Take-out Foods Word Search¹

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Are you handling restaurant and take-out foods safely? Try to find the words in the puzzle below and learn more about keeping foods safe to eat.

A D J W Y J R U H L
Y R E V I L E D E U
E W B P H T S F O I
B C N O A M T W P U
G L U D I O A T Z A
D V J A V L U S T H
J J S E S Q R G W F
J F R T L G A G O D
T S F A S T N E K N
B X H E J G T Q D S

Make sure the _ _ _ _ _ _ _ _ looks clean. Leave if it doesn’t!

Ask for foods to be cooked well—no rare meats or runny _ _ _ _.

Avoid “high-risk” foods such as: raw shellfish, sushi, steak tartare, hollandaise _ _ _ _ _, and Caesar salad dressing with unpasteurized eggs.

Label leftovers with the _ _ _ _.

Refrigerate leftovers within _ _ _ hours.

Special order foods at _ _ _ _ food restaurants to avoid something that’s been sitting around too long.

Whether ordering for pick-up or _ _ _ _ _ _ _ _ eat your take-out meal as soon as possible.

Reheat _ _ _ _ _ _ _ _ to 165ºF.

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Answers

restaurant
delivery
leftovers
fast
two
eggs
sauce
date