

# Food Safety: Basic Food Safety at Home<sup>1</sup>

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How much have you learned about home food safety basics? Find these words related to home food safety basics to find out!



## Words

- |          |          |
|----------|----------|
| GERMS    | CHILL    |
| BACTERIA | COOK     |
| SAFETY   | SEPARATE |
| THAW     | CLEAN    |

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

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