AVOID
BACTERIA
CHILL
CLEAN
CLEANLINESS
CONTAMINATION
COOK
CUTTINGBOARD
DANGERZONE
FOODBORNE
FOODPOISIONING
FOODSAFETY
ILLNESS
LEFTOVERS
PATHOGENS
PROPER
REFRIGERATE
SALMONELLA
SANITATION
SEPARATE
SOAPY
SPOILED
TEMPERATURE
WASH

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