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.