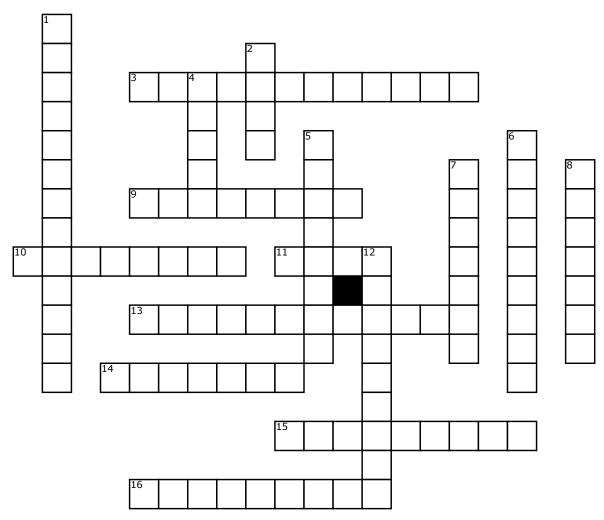
## Keep it safe



## <u>Across</u>

**3.** the branch of biology dealing with existence of microscopic organisms

**9.** Cleaning your fingers, palms, knuckles and wrists for at least 20 seconds

**10.** one-celled organisms that make food unsafe in large numbers

**11.** having a low temperature; having little or no warmth

**13.** a chemical liquid that destroys bacteria.

**14.** a piece of fine mesh worn to keep the hair in place.

**15.** What we record our check on

**16.** How our customers tell us that they are not happy with our products

## <u>Down</u>

**1.** making food impure or unsuitable by contact with something unclean or bad

**2.** A part of a skeleton that no-one wants in their chicken fillet

**4.** free from dirt; unsoiled; unstained

**5.** Someone who buys food from us

**6.** Materials in which food is sold and protects against contamination

**7.** high grade or standards; superior; excellence

**8.** a condition or practice that promotes the preservation of safe food and cleanliness

**12.** a cleansing agent which removes dirt and debris