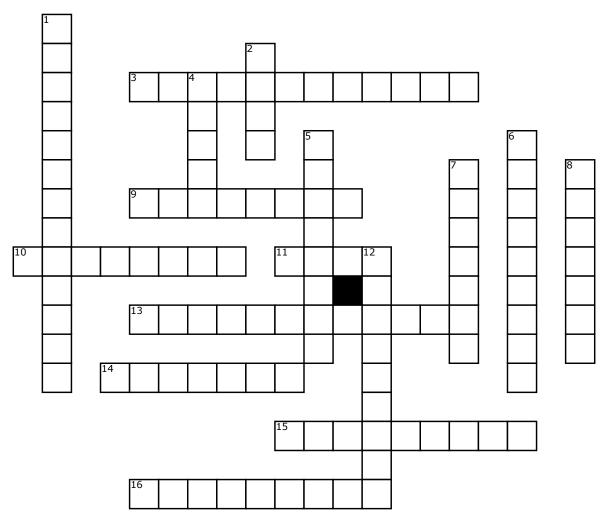
Keep it safe



<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