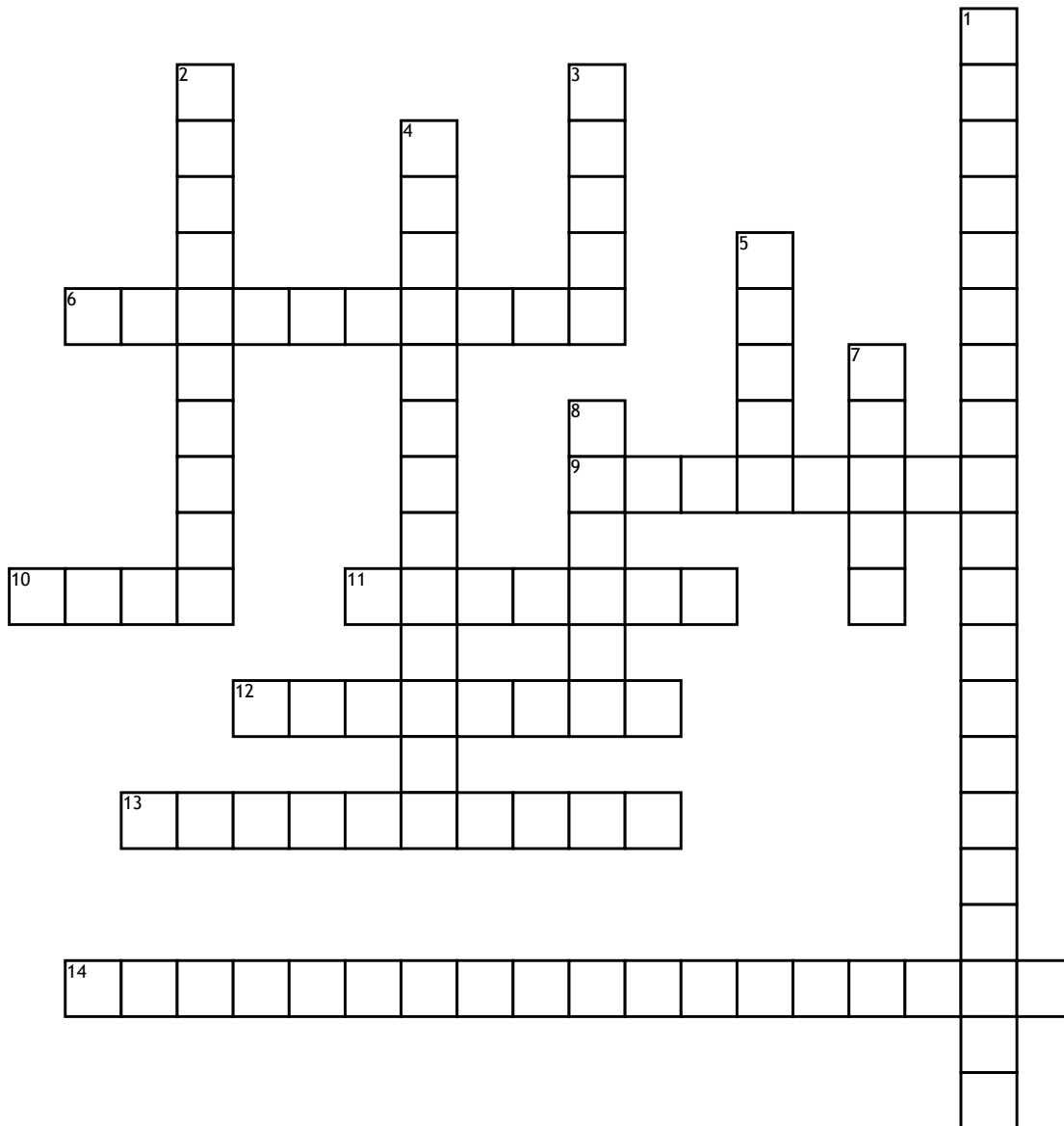


Name: _____

food hygiene



Across

6. this practice is better than a cure

9. a type of food hazard that includes hair, fingernails and metal fragments

10. environmental health officers check that food premises are S_____

11. These can be chemical , physical or biological

12. reduce bacteria to an acceptable level, through heat or chemical methods

13. a type of biological food poisoning bacteria , found in the gut of animals

14. transfer of bacteria from one place to another in food preparation areas

Down

1. foods that are high risk from food poisoning bacteria , are said to be P_____ H_____ foods

2. temperature D_____, Z_____

3. remove visible dirt or grime

4. you can't always smell, see or taste this in some foods

5. it is important to wash your _____ between jobs in the kitchen and in the bar

7. a world renowned Food Safety System developed by NASA

8. hard to kill bacteria that can stand high temperatures , require 120 c to kill