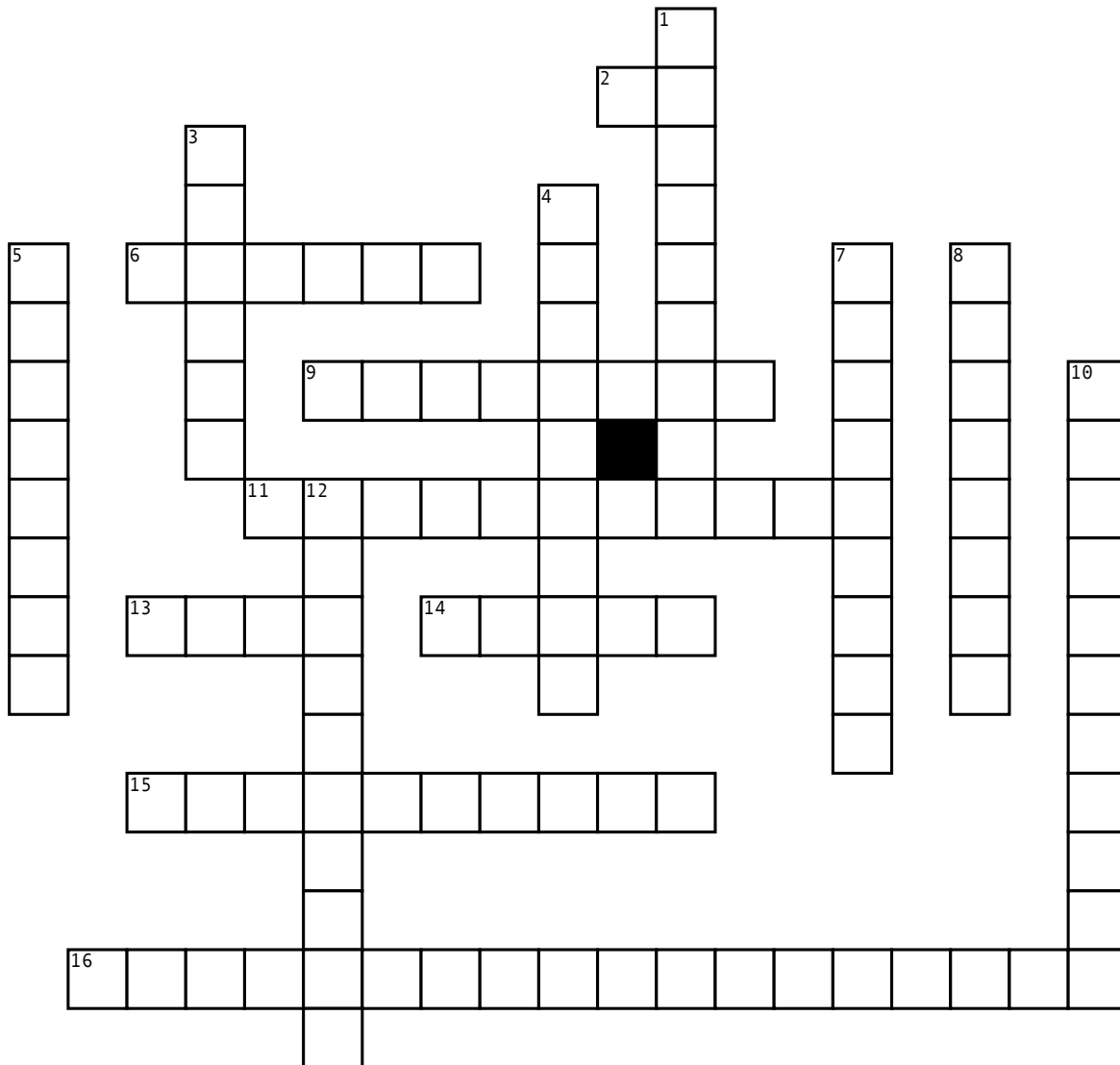


Name: _____

Date: _____

FOOD SAFETY



Across

2. Acidity levels

6. Minimum amount of seconds to wash hands before preparing food

9. Multiplies at an unsafe level in the danger zone

11. Used to take temperatures

13. A written cleaning schedule

14. SSOP's are check how often

15. Reducing micro-organisms to an acceptable level

16. Not seperating raw from cooked food

Down

1. Maximum days allowed to sell product

3. Liquid waste

4. Does not need oxygen

5. Reverse flow of water

7. Natural chemical hazard

8. Found in food with no oxygen

10. Checking or adjusting the accuracy of a thermometer

12. Washing hands prevents this