

Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Food Hygiene

C E M G E T R C C A N X Y C Q D G O D I U F Q O  
B Q K A A N A I J E K J E Y H S Z V O O R G U K  
Y R C T W E L L U J O S W L R I G I O X L H K Q  
Z Q M K N M R C M C J K I L U G C X F E K J X U  
P O T Q F P X A M E N V Z R X J L K F A H T C A  
Z Z K N H I H E N Y A C F C H K C H E G V Q N O  
A D K F Z U P G P O M U Y L L G C N J N R I S D  
E C R Q H Q R S F F I P T D T P I D Q E A O E O  
T I C H W E U F M X J T N Q H A O H F Z J O R B  
P I M Z S K G K H G U V A X Y S J R S P W A V T  
Q A C H E I Y U O K G I A R T Q I N R F M W I X  
D L T N T L L G J V M L C X A G E G F M S R C D  
F K V H Y B B O Z H P M S M E P V R B B K K E X  
L E A N O P M V P P D O Q R W Z E S Y N K G A H  
M B L J R G H I H L L H A R I Z Z R T F B U R H  
E D P P U B E L L L I T F M U U L U P C R G E I  
L N H F O R R N U E O A Q V N M P E S T S R A H  
G A E J U E F Q I R M N N N A H S W I L D J L L  
Z N M I R U P F G C R G B J N Q J H Y X Z A K T  
U J I H G M K O F Y X C K K O S D H D B C H N I  
X N A Q L Y E U N A E U E I B N C K J Q D X K N  
T S O F N A H I M T A M T B N I P H Q O Z W T P  
O Q I H C R O S S C O N T A M I N A T I O N F X  
Q L M K Z X D H P H P H Y S I C A L H A Z A R D

cross-contamination  
refrigerator  
pathogenic  
hygiene  
pests

preparation area  
service area  
equipment  
chicken  
food

physical hazard  
nail polish  
high risk  
people