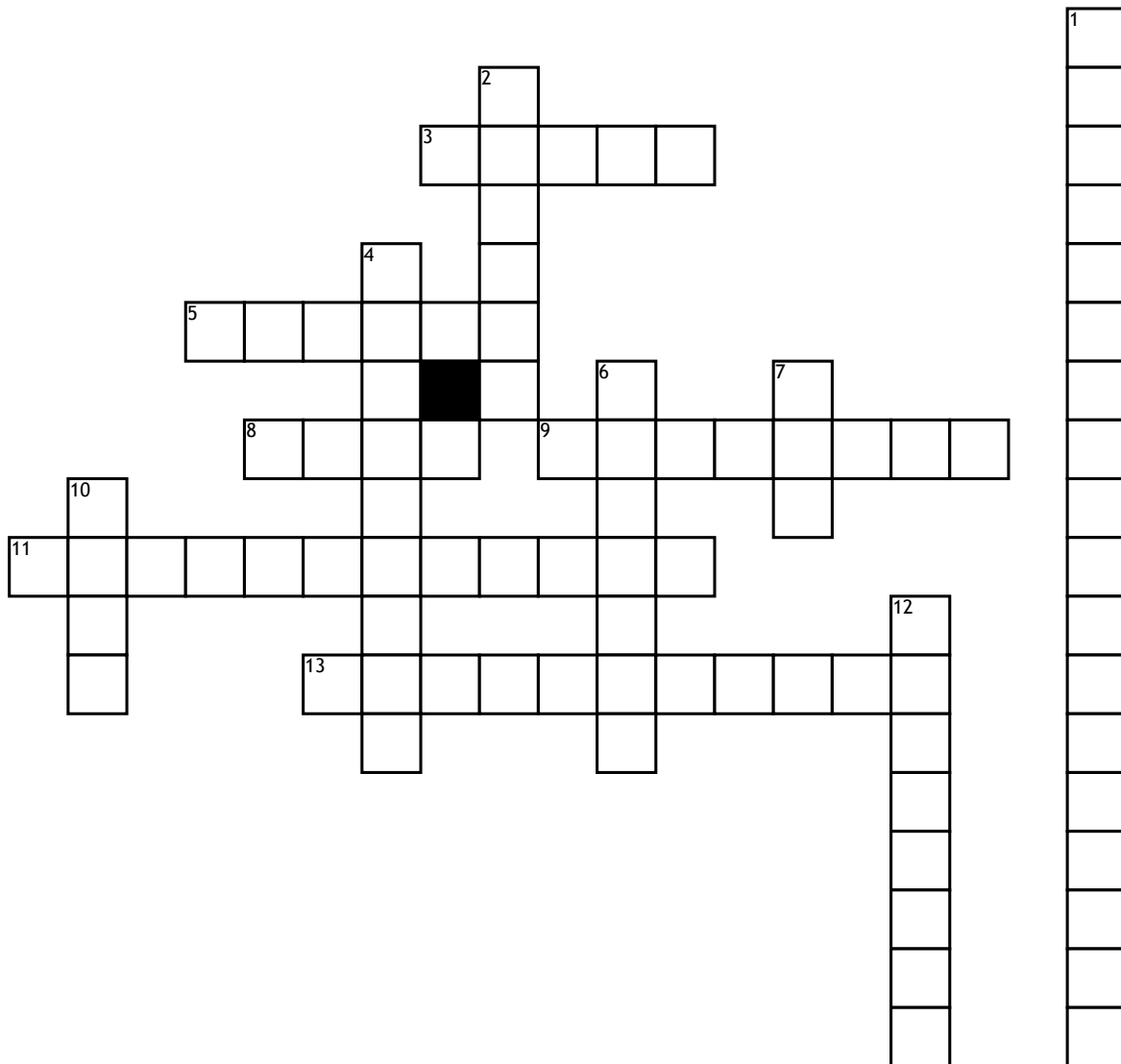


Name: _____

Date: _____

Food Safety Crossword



Across

3. what type of container should never be found in fresh department?

5. Always _____ product when putting new product out FIFO!

8. _____nets are to be worn in food handling areas as per regional policy

9. No _____ belongings in any department

11. Hands that may have become _____ are washed using hot water and soap for 20 seconds and dried using disposable towels.

13. _____ should be taken twice daily

Down

1. When storing or merchandising CHICKEN, PORK, OR BEEF they should be separated due to _____

2. When Handling exposed food, _____ should be worn appropriately and changed frequently

4. Wash cloths should be kept clean and stored in dry or properly stored in _____ buckets and solution is changed regularly

6. NO _____ to be worn in fresh departments.

7. _____ potentially hazardous foods maintained at 60 c/140 f

10. _____ potentially hazardous foods maintained at 4°C / 40°F or below

12. Temperature of hot food is checked and _____ a minimum of every 2 hours