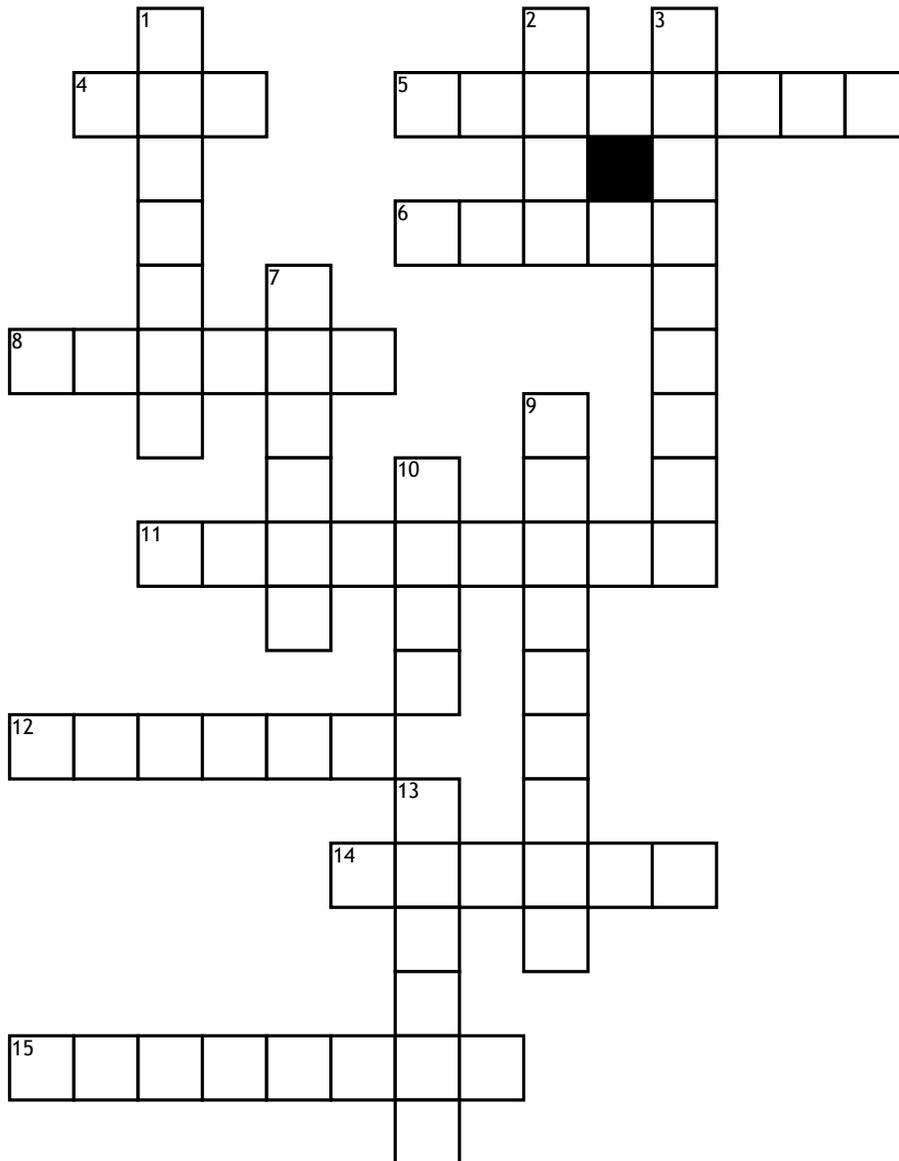


# Food Safety Crossword



**Across**

- 4. This colour board is for raw meat
- 5. Peanuts are a type of food \_\_\_\_\_
- 6. At -18c bacteria goes to \_\_\_\_\_
- 8. Raw meat is stored at the b\_\_\_\_\_ of the fridge
- 11. Bleach, detergent and disinfectant are known as this

- 12. Pasteurised foods should be stored below 5c in this
- 14. This vegetable is a food allergen
- 15. Using older food first is also called stock \_\_\_\_\_

**Down**

- 1. These type of nuts are a well known food allergen
- 2. What colour dressing is best for cuts and sores?

- 3. One way to know you have a rodent problem is by seeing these
- 7. It's important to wash hands after visiting here
- 9. You must not return to work for 48 hours if you have this.
- 10. Bacteria needs food, water, warmth, t \_ \_ \_
- 13. Which colour chopping board is used of cooked meat