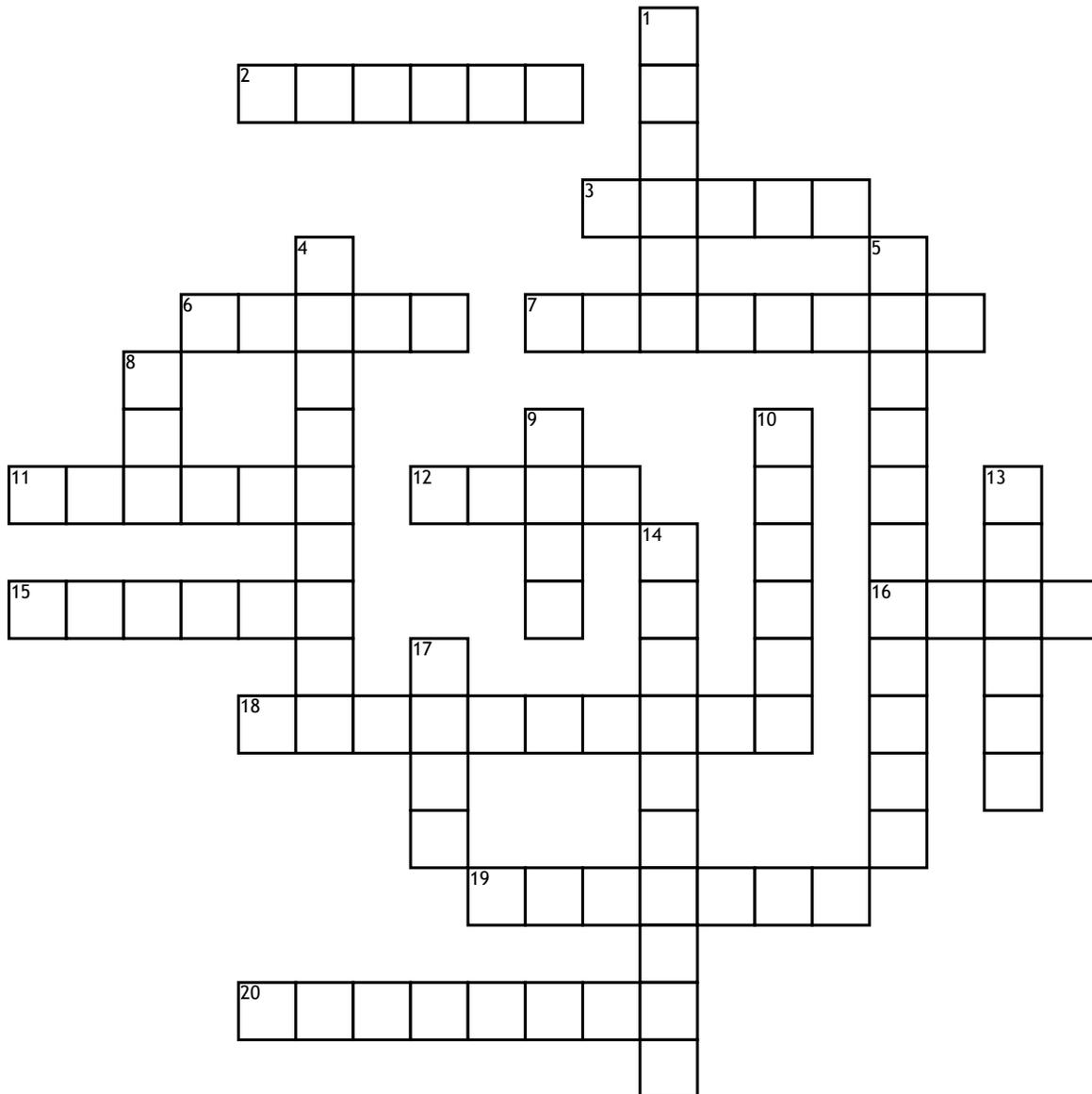


Food Safety Week



Across

2. FEFO stand for First _____, First out
3. _____ thermometer should never be used with food
6. _____ product stored between 1 to 4 degree celcius
7. Cross - contamination occurs when a food that is safe, comes in contact with biological, _____ or chemical contaminants
11. Temperatures from 5 to 60 degree celcius are _____ zone
12. Sanitizing means that you have used either _____ or chemical to reduce pathogens to a safe level.
15. _____ contamination means that a disease-causing substances is introduced directly to a food

16. _____ foods are food that won't make you sick or hurt when you eat them
18. To avoid cross-contamination, raw meat and raw _____ should not be on the same work surface
19. Keeping yourself clean, well groomed and healthy is called personal _____
20. _____ are single-celled organisms that can live in food or water and also on our skin and clothing

Down

1. Food that is _____ should be thrown out
4. Place all _____ butts in the containers provided to avoid any littering and maintain a clean premises
5. Proper _____ is the #1 defense against foodborne illness

8. Clostridium botulinum contaminating food that was purchased in a damaged _____
9. Bacteria multiplies and grows faster in _____ environments.
10. Disposable _____ prevent your bare hands from coming into contact with ready to serve food
13. We must immediately report any food _____ deviations to ensure a strong food safety program and culture
14. Living organisms found in or on foods that can make us sick are called _____ hazards
17. Mice, flies, cockroaches and mosquitos are examples of _____