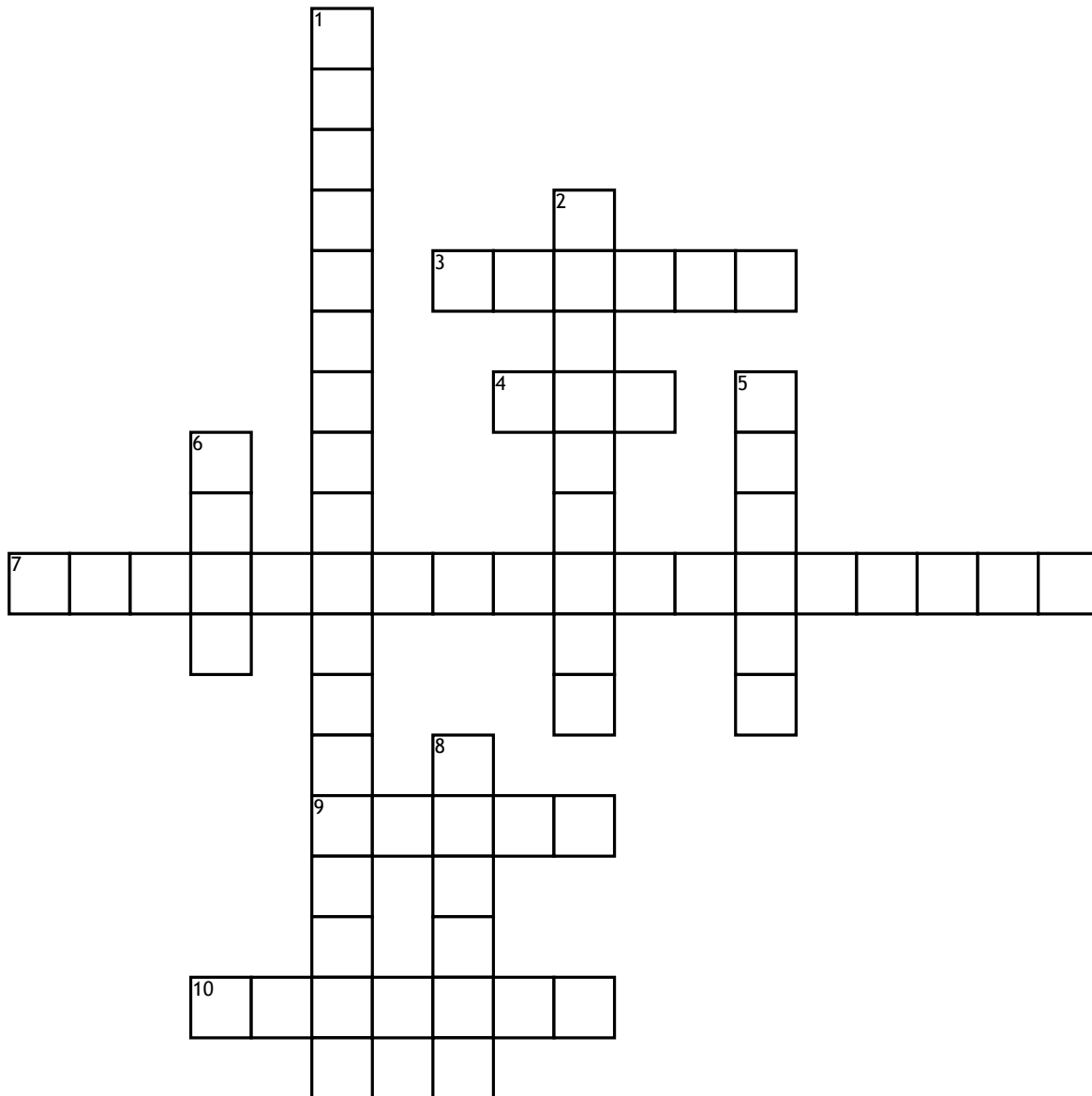


Name: _____

Date: _____

Food Safety and Hygiene



Across

3. How many seconds should you wash your hands for?
4. What colour chopping board should you use to chop raw meat?
7. What 2 foods should you rinse to remove bacteria on the surface before using?
9. What should you wear to keep your clothes clean ?
10. Where do germs love to live?

Down

1. You must keep raw meat separate to prevent?
2. What should you take off before starting to cook?
5. What shelf should raw meat go on in the fridge ?
6. What must you tie back before starting to cook?
8. Where should you store foods containing dairy?