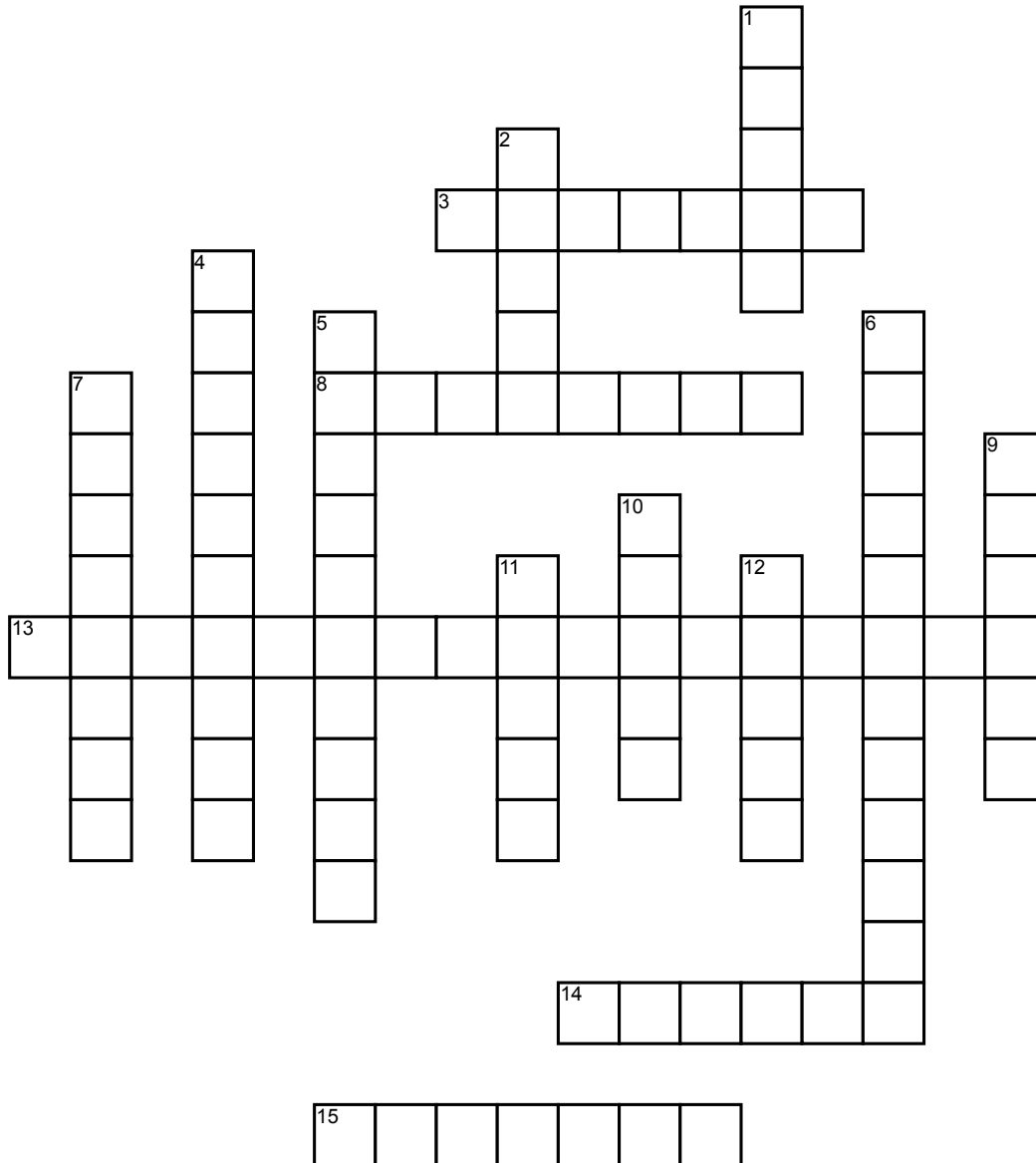


Name: _____

Date: _____

Food safety



Across

- 3. Main source of Salmonella
- 8. A hazard which can harm only few of the population not all
- 13. Material used for packages for packaging food
- 14. Condition of Food which are stored at -18 deg C
- 15. This food shouldn't be eaten

Down

- 1. An autonomous body established under Ministry of Health & Welfare
- 2. Get rid of your _____ regularly
- 4. Let's you know the end life of food
- 5. A zone of temperature in which bacteria grows very fastly
- 6. Process of disinfecting the product contact surfaces

- 7. Living, cannot be seen but can spoil food
- 9. Colour of chopping board used for Ready to eat & cooked food
- 10. The lining used for discarding dry garbage
- 11. Raw food should be kept _____ cooked food
- 12. HACCP Principles