

Name: _____

Keeping food Safe

1. 75°C
 2. 63°C
 3. 5-63°C
 4. 0-5°C
 5. -18°C
 6. physical contamination
 7. chemical contamination
 8. allergenic contamination
 9. microbial contamination
 10. food preservation methods
 11. best before
 12. use by
 13. how to use a food probe
 14. dry food storage
 15. frozen food
 16. correct time ratio for 75°C
- A. Danger Zone
 - B. fridge temperature
 - C. cashews and shellfish
 - D. bread and pickled eggs
 - E. dry, cool, well ventilated
 - F. hot holding temperature
 - G. detergent and sanitiser
 - H. freezer temperature
 - I. dormant bacteria
 - J. insert into core of the food
 - K. raw chicken and cold quiche
 - L. Plasters and hair
 - M. rat traps
 - N. 2 minutes
 - O. freezing and UHT
 - P. ideal cooking temperature