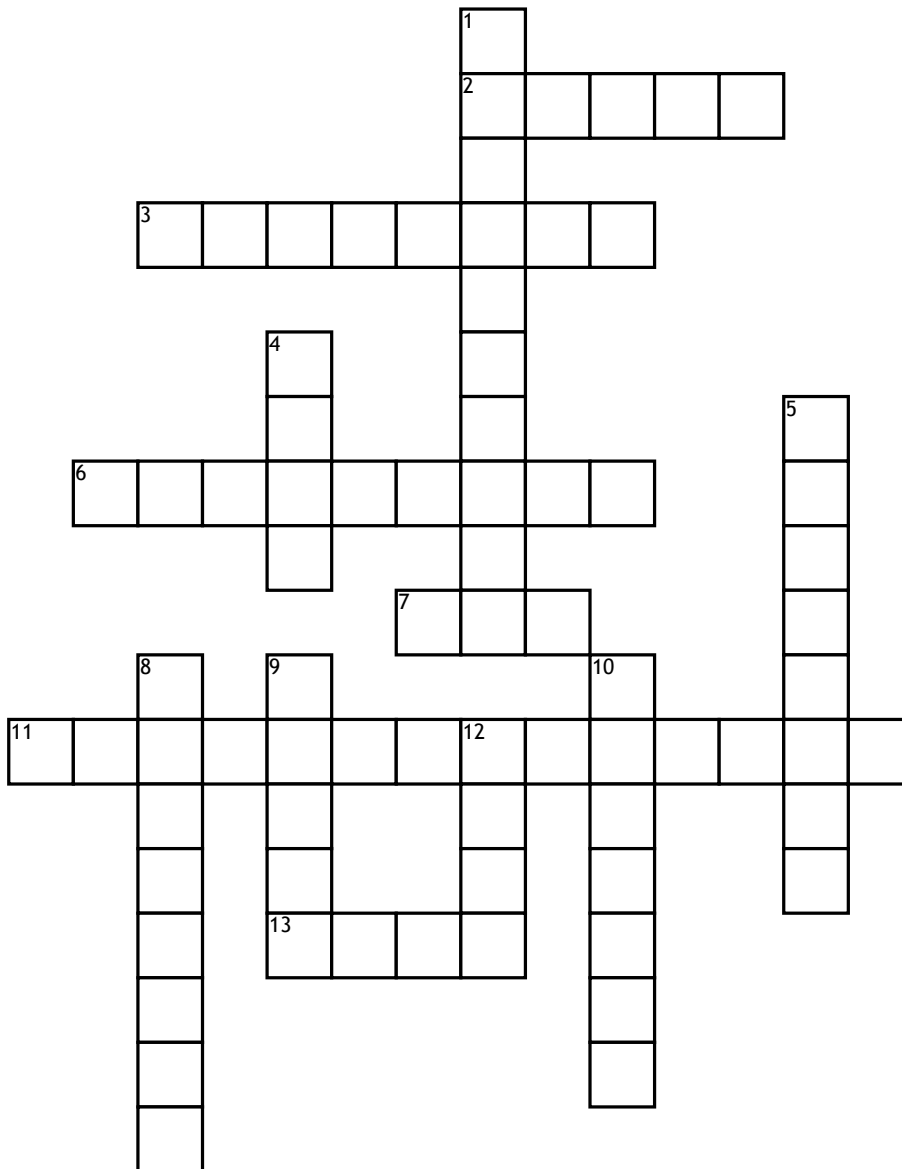


Name: \_\_\_\_\_

# Level 2 Food Safety Crossword



## Across

- 2. What date code must be present on high-risk food
- 3. Food poisoning is most commonly caused by
- 6. This training is essential for new staff before they commence work
- 7. What colour is the chopping board for preparing raw meat?

11. Which food poisoning organism is associated with staff?

13. The four requirements for bacteria to multiply are food, moisture, warmth and ----- (4)

## Down

- 1. What must you do with food that is spoiled?
- 4. What colour is recommended for plasters in the kitchen

5. The maximum time that cooked food should be left to cool before refrigeration is

8. What jewellery is not permitted to be worn in kitchens

9. Staff who prepares food should keep their fingernails

10. In a deep freeze, most food poisoning becomes

12. How many times can you safely reheat food