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| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

GMP Puzzle 1

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| **Across****1.** separate bad product from good**8.** Can occur when working in septic areas**14.** peanut butter**15.** don't bring this into the shop**16.** good sanitation leaves a room in this condition**18.** gaps lead to a pest hazard**20.** hazard created by crack in foundation or hole in wall**21.** control these to prevent poisoning**22.** to keep out foreign matter | **Down****2.** known to kill microbes**3.** Packaging housekeeping headache**4.** seep first before wetting**5.** most commonly found hazard at Vigo**6.** lock to keep secure**7.** a roof leak can lead to this type of hazard**9.** food grade grease**10.** Sanitize these daily for best practice**11.** Food \_\_\_\_\_\_\_\_ surfaces need to be hygienic all the time**12.** controlled personnel movement**13.** net to keep \_\_\_\_ out**17.** wash after eating**19.** acknowledge this to stay in control |