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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 |