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Safe Plates II

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| **Across****2.**  significant danger or risk to health from product, practice, circumstance or event**3.** details of cleaning to be carried out by specified people at specified intervals and time**6.** clean between allergen and non-allergen foods**7.**  A unit of illumination**9.** heat doesn’t eliminate allergens. Clean or use designated areas**13.** prevents water from passing through**15.** an animal or insect that contaminates or damages food**16.** The body's immune system has an abnormal reaction to proteins in a food.**18.**  resistant to wear**19.**  period of time sanitizer must be in contact to work properly**22.**  a comprehensive system of pest prevention and control**23.** the presence of pests**24.** The body doesn’t digest certain chemicals properly**25.** a licensed individual who can apply restricted use pesticides and identify pests and control measures. | **Down****1.**  chemical that helps dissolve grease and remove dirt**4.** clean utensils and surfaces after contact with allergens **5.** both preparation and service**8.** an open space separating water from drain systems that prevents back flow**10.**  used to monitor concentration of chemical sanitizer and pH**11.** safe to drink**12.** process of killing all microorganisms**14.**  heat or chemical that destroys pathogenic microorganisms to safe levels**17.** label service utensils and communicate with customers**20.**  a reverse flow of contaminated water into potable water**21.**  separate allergens |