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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 |