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

food hygiene

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|  |  |  |  |  G |  |  |  |  N |  |  |  A |  |  | 5H |  |  |  |  N |  |
|  |  | 6P |  R |  E |  V |  E |  N |  T |  I |  O |  N |  |  |  A |  |  |  |  T |  |
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| **Across****6.** this practice is better than a cure**9.** a tpye of food hazard that includes hair, fingernails and metal fragments**10.** enviromental health officers check that food premises are S\_\_\_\_ **11.** These can be chemical , phsyical or biological**12.** reduce bacteria to an accetpable level, through heat or chemical methods **13.** a type of biological food poisioning bacteria , found in the gut of animals **14.** transfer of bacteria from one place to another in food preparation areas | **Down****1.** foods that are high risk from food poisioning bacteria , are said to be P\_\_\_\_\_\_\_ H\_\_\_\_\_\_\_\_\_\_ foods**2.** temprature D\_\_\_\_\_\_, Z\_\_\_\_\_\_**3.** remove visiable dirt or grime**4.** you cant always smell, see or taste this in some foods**5.** is important to wash your \_\_\_\_\_\_\_ between jobs in the kitchen and in the bar**7.** a world renound Food Safety System developed by NASA**8.** hard to kill bacteria that can stand high tempratures , require 120 c to kill |