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food hygiene

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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 |