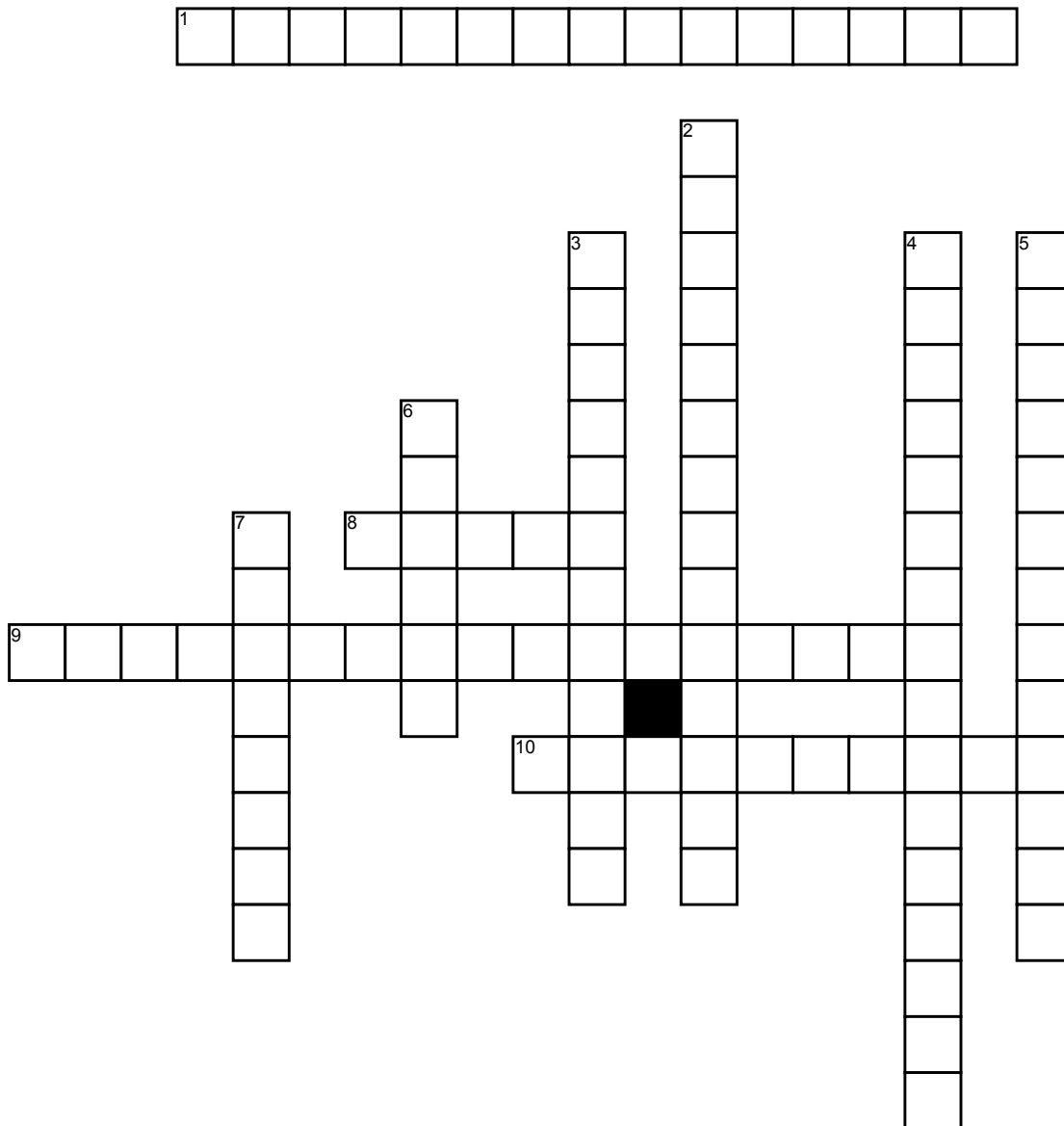


# DHCA2113 Food Safety & Sanitation (2 MARCH 2018)



## **Across**

1. Keeping yourself clean to avoid transferring harmful bacteria when handling food.
8. A system used by food companies to make sure they do not break the law by putting consumers at risk when producing food.
9. Occurs when harmful bacteria spread from one food to another.
10. The prevention of illness through cleanliness.

## **Down**

2. The hygiene of food and means of promoting health through prevention of human contacts with the hazards of waste.

3. Decomposition and damage caused to food by various agents, making it unsuitable for consumption.
4. Sickness caused by eating food that contains a harmful substance
5. Caused by toxin; symptoms-nausea and vomiting diarrhea, usually no fever
6. Important in bread making and alcoholic beverages.
7. A type of microbe which can be found in soil, water, air, plants, animal, human and their food.