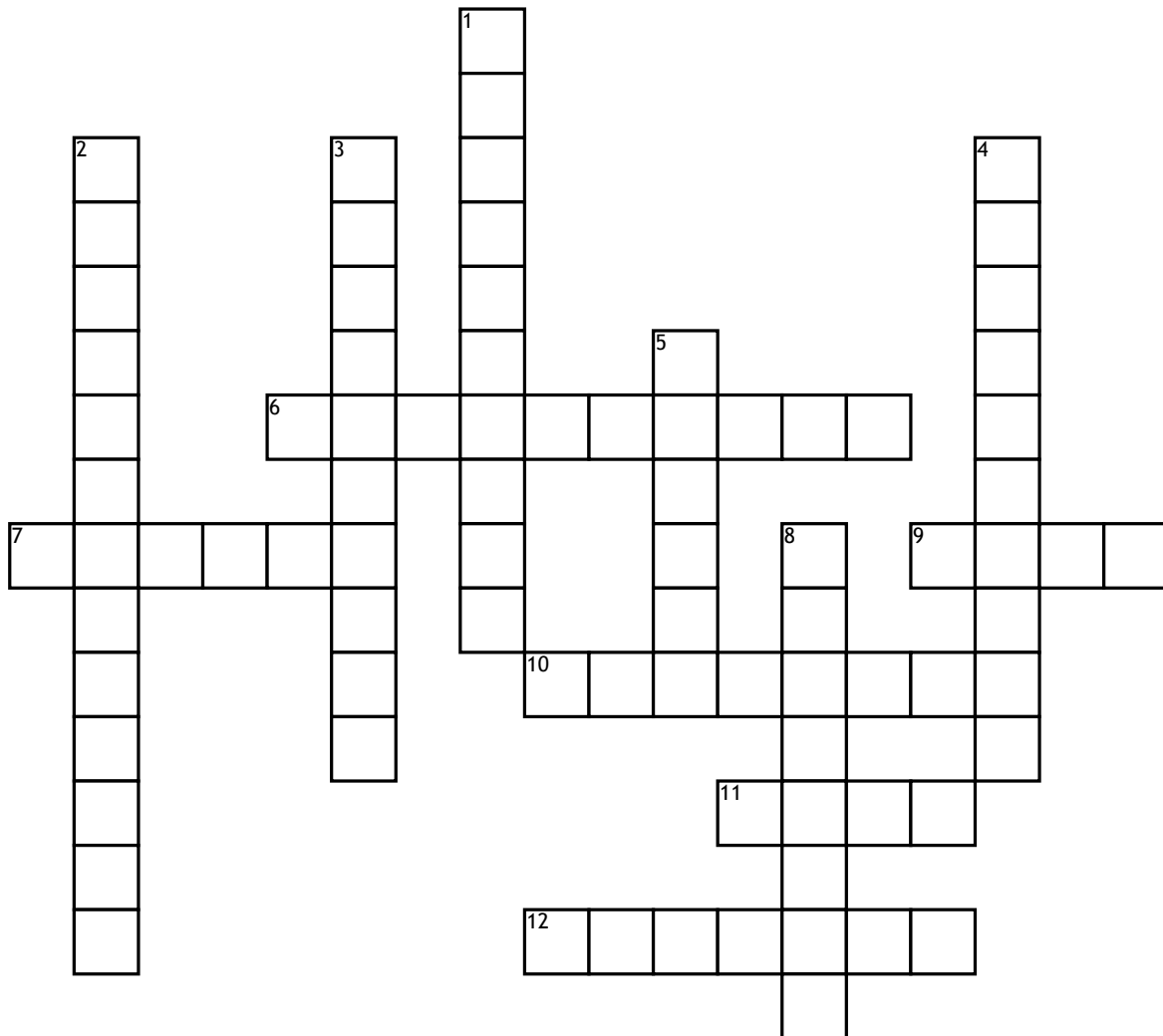


Name: _____

Date: _____

Food Safety



Across

- 6. Recording fridge temperatures is known as
- 7. Frozen food must be defrosted in the
- 9. Bacteria require warmth, food, moisture and to grow
- 10. Who is responsible for food safety in the kitchen

11. HACCP is a type _____ assessment

12. When food is frozen, bacteria become

Down

- 1. Fridge temperature of 10 degrees C should be reported to
- 2. Bacteria is a type of
- 3. A generic name for bacteria that causes food poisoning

4. A type of chemical contamination that may come in on fresh vegetables

5. Where should high risk foods be stored

8. Glass, plastic, metal are all types of contamination