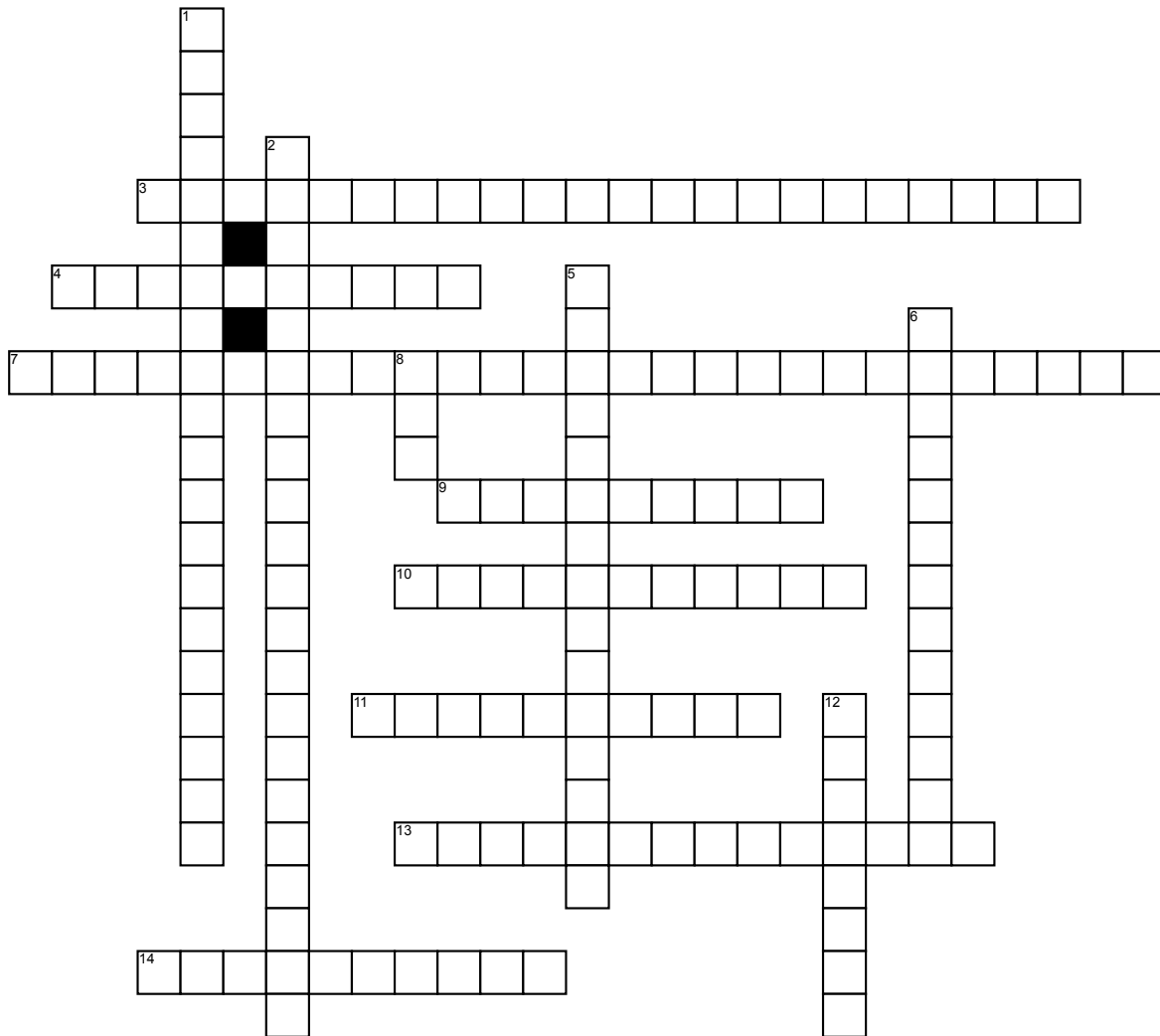


Food Safety



Across

3. What was introduced in 1974?
 4. What label should be used if it is not an offence to sell food after that date?
 7. What does PPE stand for?
 9. Which label is used for the last day you can use/sell the food by law
 10. Where should raw meat be stored in the fridge?

11. A hazard that results in an adverse reaction
 13. What is conducted yearly within a kitchen, unless there is any change or an accident has occurred?
 14. Who should you report any problems to?

Down

1. Why do we wear PPE?

2. What is used to cover cut, grazes and burns in a kitchen?
 5. A hazard that results in food poisoning
 6. What is the minimum temperature of a freezer?
 8. What should you never do whilst carrying a knife?
 12. A hazard that results in poisoning?