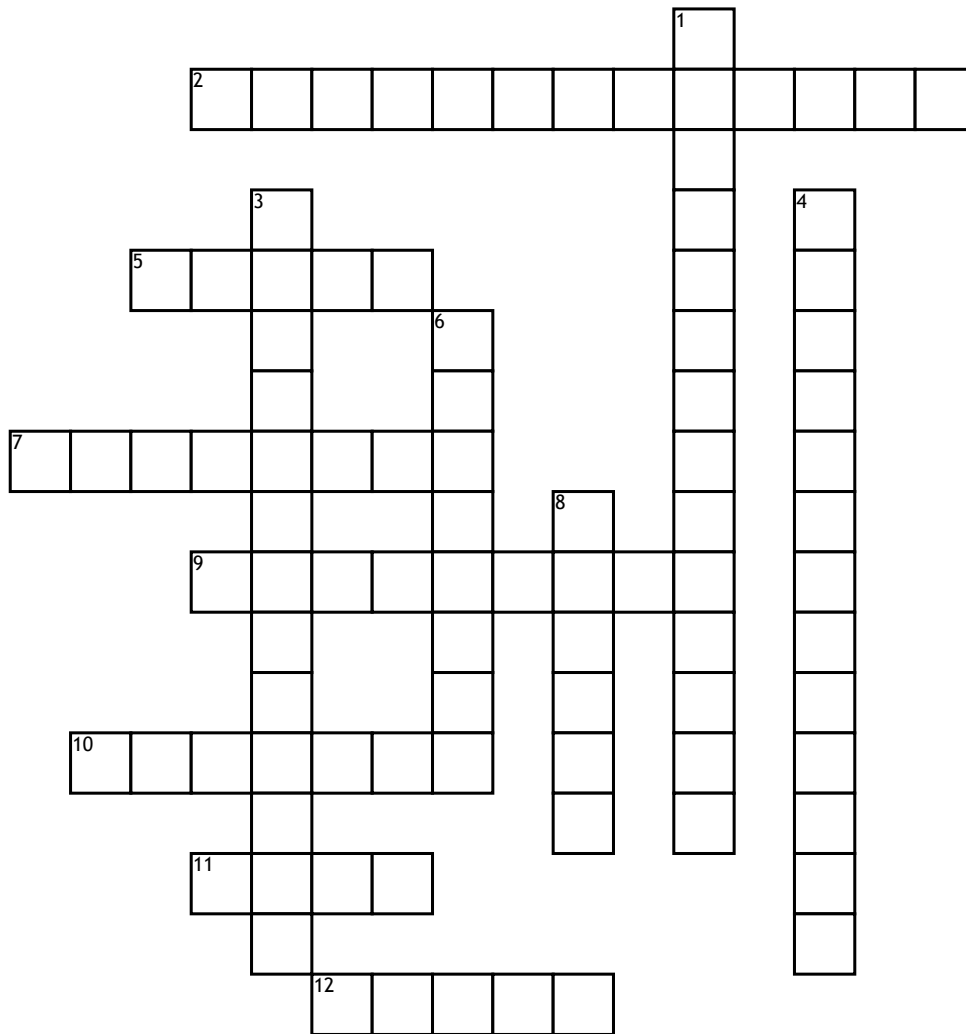


# Food Safety Quiz



**Across**

- 2. A pathogen commonly found in raw milk starting with "C"
- 5. The model in which food safety standards in NZ are based on
- 7. Food can be unsafe for consumption if it contains certain hazards. These hazards fall into 3 categories: biological, chemical and what else?
- 9. Staff members should not be in the pilot plant when they have recently had: vomiting, fever, sore throat and what else? (9 letter word)

- 10. During high temperature short time pasteurisation (HTST), milk is heated to 72 °C for how many seconds?
- 11. Temperature of the recombinated chiller (in degrees celsius)
- 12. The number of times utensils must be cleaned before being used in a Halal trial

**Down**

- 1. A process used in the dairy industry to eliminate pathogens and extend the shelf life in milk

- 3. The process of adding rennet into milk in order to reduce its pH
- 4. An action people must do before leaving the MRT area (2 words, 8 letter first word & 5 letters for the second)
- 6. Milk, soy, eggs and gluten can all be categorized under what word?
- 8. A microbe that can grow during storage from milk spills during filling of packaging materials

**Word Bank**

- |                |                |               |           |
|----------------|----------------|---------------|-----------|
| Sanitise hands | seven          | Campylobacter | Diarrhoea |
| Allergen       | pasteurisation | four          | fifteen   |
| Physical       | acidification  | moulds        | HACCP     |