

Name: _____

Date: _____

Food hygiene practices

G E M W V H G T N E M P I U Q E N M W G E V L B
 Q R L A S T C D V E R M I N X Z R A R K G C A B
 O U H J B T L C M L J U L N B L S T F P A H N T
 D T L N J F A T A F Y B G A L H L D Z T R E O I
 A A I N S M E N E X U P P K E S O Q L T O M S L
 N R H H O M M H D K V Z U D F O P L T B T I R L
 G E P U I R S K M A C B H S F R I O X I S C E N
 E P D T S U X R S Y R A K R E H E B T O C A P E
 R M M I G B S A T E L D J Z C H B E F L Q L I S
 H E H J N B H W I A E U S O T S A N Z T E S D S
 C T Z Z I I T O B S W W F M T W W O K E X S N O
 O S V M N S O Y A T O X R A F X H C M G Z E S D
 N T L R O H L H H M T A I V T A S T I N G Y F H
 T C T Q S S C G Z E W N H Y G I E N E A J Y J Q
 A E I B I V C R O S S C O N T A M I N A T I O N
 M S M C O W W C O O K E D I T E T A R A P E S U
 I N O U P W N U K F X I X C D I P C G H A N D S
 N I V T F K W T V Y W Y L E V L R T B R P B P E
 A D T S M M W B A C T E R I A O O F A G Y E J Y
 T L Z O N E O M I U A U Z S S U S F H L G P W S
 I U E N R I A H H N R K T N C J P Q O O V U S T
 O O H B G S D N U O W E J H Z U U B K V K W C S
 N M O E D I S H E S R O G S I F E C O E H W S O
 T K C O N T A I N E R E R U T S I O M S N N J X

crosscontamination
 equipment
 personal
 storage
 dishes
 vermin
 danger
 vomit
 hands
 cuts

contamination
 container
 moisture
 rubbish
 freeze
 stains
 cooked
 chill
 zone
 pus

temperature
 chemicals
 bacteria
 insects
 wounds
 jacket
 cloths
 yeast
 time
 raw

standards
 spotless
 plaster
 illness
 washed
 habits
 towel
 touch
 hair

poisoning
 separate
 tasting
 hygiene
 warmth
 gloves
 clean
 mould
 food