

Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Hygiene and safety

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

Store food correctly

Cross contamination

Clean equipment

High risk food

Antibacterial

Wipe surfaces

Temperature

Use by date

Tie hair up

Washing up

Wash hands

Apron