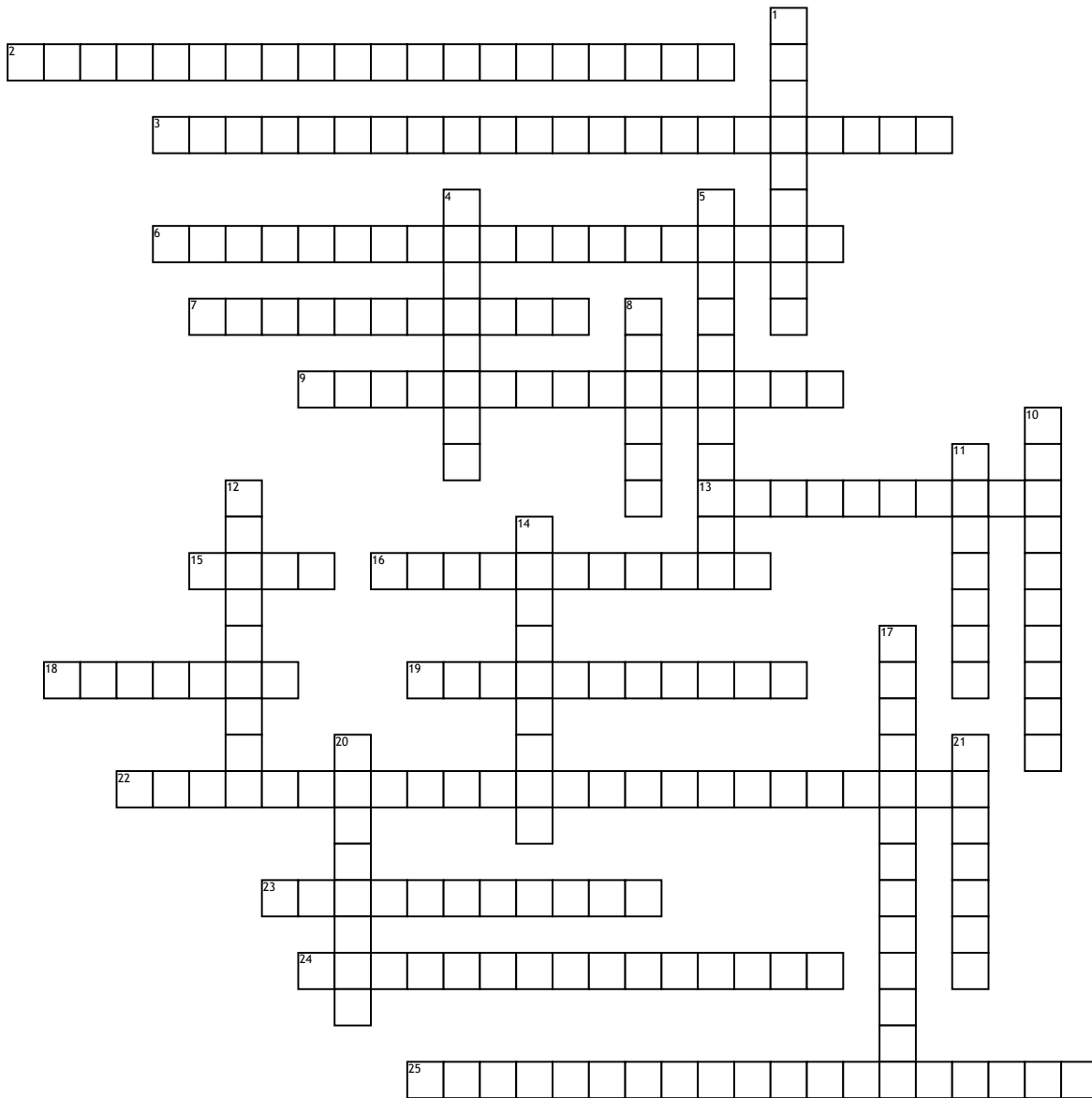


# Safe Plates II



**Across**

- 2. significant danger or risk to health from product, practice, circumstance or event
- 3. details of cleaning to be carried out by specified people at specified intervals and time
- 6. clean between allergen and non-allergen foods
- 7. A unit of illumination
- 9. heat doesn't eliminate allergens. Clean or use designated areas
- 13. prevents water from passing through
- 15. an animal or insect that contaminates or damages food
- 16. The body's immune system has an abnormal reaction to proteins in a food.
- 18. resistant to wear

- 19. period of time sanitizer must be in contact to work properly
- 22. a comprehensive system of pest prevention and control
- 23. the presence of pests
- 24. The body doesn't digest certain chemicals properly
- 25. a licensed individual who can apply restricted use pesticides and identify pests and control measures.

**Down**

- 1. chemical that helps dissolve grease and remove dirt
- 4. clean utensils and surfaces after contact with allergens
- 5. both preparation and service
- 8. an open space separating water from drain systems that prevents back flow

- 10. used to monitor concentration of chemical sanitizer and pH
- 11. safe to drink
- 12. process of killing all microorganisms
- 14. heat or chemical that destroys pathogenic microorganisms to safe levels
- 17. label service utensils and communicate with customers
- 20. a reverse flow of contaminated water into potable water
- 21. separate allergens