

Name: _____

Date: _____

Safety Practices!

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

Staphylococcus Aureus
 Sanitised
 Bacteria
 Uniform
 Spores
 Mould
 Rules
 Time
 Wash
 Raw

Temperature
 Rotation
 Storage
 Control
 Knives
 Model
 Probe
 Risk
 Plan
 PH

Salmonella
 Moisture
 Rubbish
 Hazards
 Gloves
 Check
 Pests
 Sick
 Safe

Facilities
 Cleaning
 Hygiene
 Chicken
 Cooked
 Teach
 HACCP
 Care
 Food