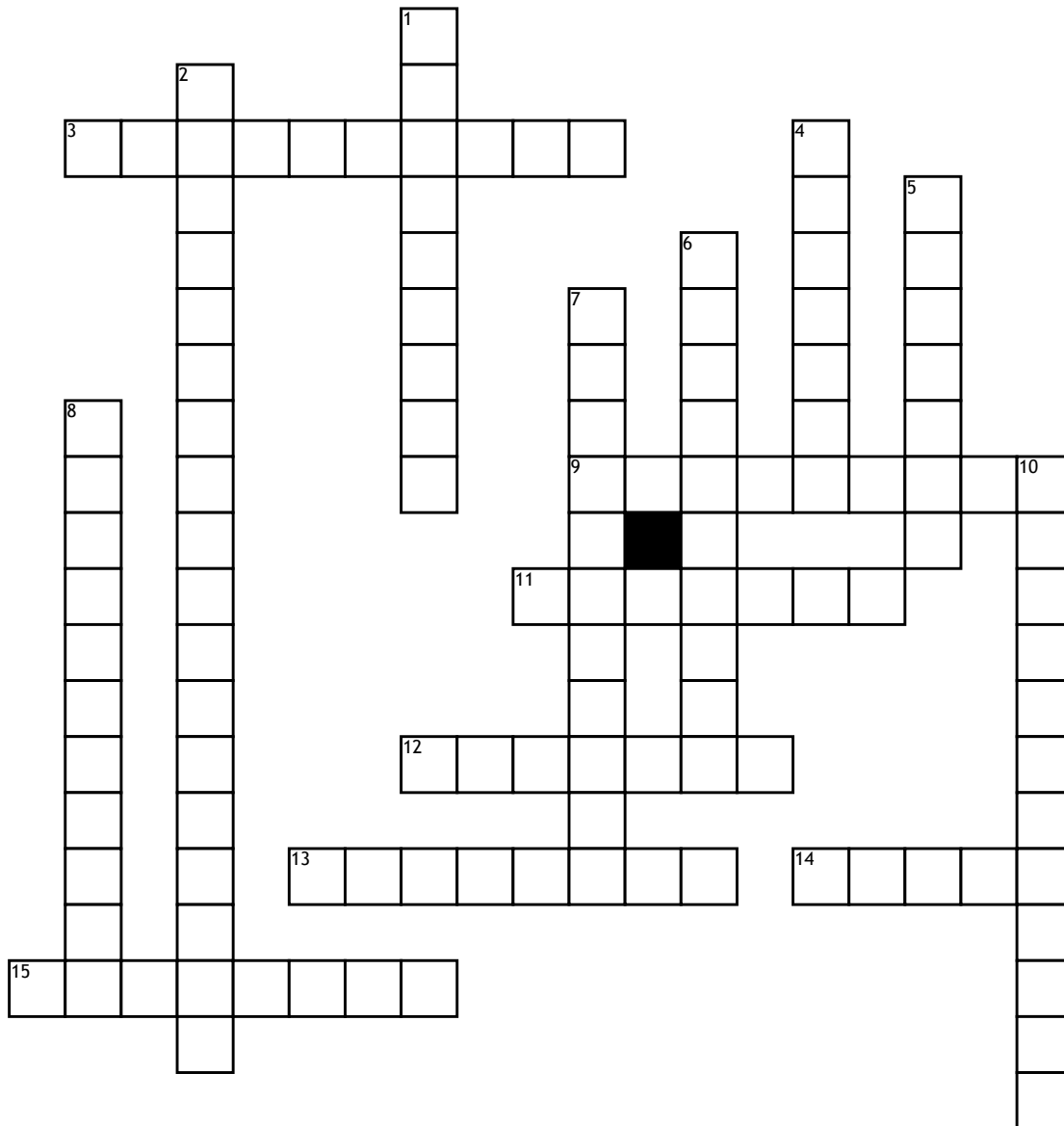


Name: \_\_\_\_\_

# Sustainability



## Across

- 3. Fresh food is referred to as -----
- 9. All deliveries should be ----- for animal and pest damage
- 11. Stock should always be ----- to minimise waste
- 12. All stock should be ----- according to organisational procedures
- 13. Deficiencies in stock should be -----

- 14. Storage areas should always be kept clean
  - 15. Food temperatures should be regularly -----
- ## Down
- 1. Always strive to improve environmental -----
  - 2. Food should always be protected from this
  - 4. Promptly store supplies in appropriate areas to minimise this

- 5. Perishable goods should be checked for this
- 6. Date codes should be used on these supplies to maximise use
- 7. Safely dispose of spoilt stock and waste to minimise negative impact to this
- 8. What kind of check should be regularly carried out on foods
- 10. Food items should be rejected if there are any of these