

Safe Food Crossword

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		3.						4.					
					5.							6.	
		7.	8.										
	9.								10				
									11.				
					12.								
13.													
										14.			

DOWN

- 2 Keep tongs and other kitchen utensils - - - - from bacteria
- 3 Keep hot foods - - - to prevent bacteria growing (or multiplying)
- 4 - - - your food properly to destroy bacteria
- 5 Keep raw and ready-to-eat foods apart to prevent - - - - - contamination
- 6 Keep hot and cold foods at the correct - - - - -
- 8 Cook - - - - - right through to the centre
- 9 You can't see, smell or taste them in food but they can make you sick
- 11 Food held at temperatures between 5 and 60 degrees Celsius is in the temperature - - - - - zone
- 12 When cooling foods for use later, put cooked foods like soups and - - - - - in the fridge as soon as they stop steaming

ACROSS

- 1. Wash and dry hands thoroughly - - - - - going to the toilet
- 7 Use it in the fridge so you know the fridge temperature
- 10 Dry hands thoroughly. - - - - hands spread bacteria to things you touch
- 13 Defrost frozen ready to eat seafood in the fridge or in a - - - - -
- 14 Sometimes when you get sick from food poisoning you end up in - - -

Solution

								1. A	2. F	T	E	R
		3. H					4. C		R			
		O			5. C		O		E		6. T	
		7. T	8. H	E	R	M	O	M	E	T	E	R
			A		O		K				M	
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	A		B		S						E	
	C		U					11. D			R	
	T		R		12. S			A			A	
	E		G		T			N			T	
	R		E		E			G			U	
13. M	I	C	R	O	W	A	V	E			R	
	A		S		S			R		14. B	E	D