# Quiz 6 – crossword

<table>
<thead>
<tr>
<th>Overview of activity:</th>
<th>Individual or pairs, activity to be undertaken towards the end of an SFBB session.</th>
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</thead>
<tbody>
<tr>
<td>Learning objective:</td>
<td>To test the learner on their knowledge relating to food safety and SFBB.</td>
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<td>Target audience:</td>
<td>Level 2 or 3.</td>
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<td>Resources required:</td>
<td>SFBB packs may help.</td>
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<td>Estimated duration of activity:</td>
<td>20 minutes.</td>
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<td>Links to other resources:</td>
<td></td>
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<tr>
<td>Guidance notes:</td>
<td>This activity can be used as homework or an extension in the SFBB session.</td>
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<td></td>
<td>To make this activity easier or quicker for the learners to complete, you may wish to insert some letters in the crossword grid.</td>
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</tbody>
</table>
Across
1. SFBB is an example of a ______ management system (4,6)
6. Picking your nose and spitting are all examples of bad what? (6)
7. In the interests of food safety you should avoid touching this part of your body (4)
10. This type of cloth is preferable to reusable cloths (10)
11. ‘Clear and _____ as you go’ (5)
12. To help keep food safe it should be used in date _____ (5)
13. To prevent contamination, food should be kept what? (7)
16. A food that could cause an allergic reaction in some people (6)
17. A possible symptom of food poisoning (5)
18. A small catering outlet where SFBB would be suitable (4)
19. The principles on which SFBB is based (5)

Down
1. The Government department that produces SFBB (4,9,6)
2. In what should you record any food safety problems? (5)
3. Before letting staff handle food, managers must ensure staff are what? (3,3,4)
4. The type of chemical that removes dirt and grease (9)
5. To kill bacteria by a chemical process, we need to _____________ (9)
8. Common pests in food premises (4)
9. What type of check should be carried out on the building structure? (11)
13. One type of contamination (8)
14. If found on food packaging, this could indicate pests (6)
15. You must ensure foods are correctly ________ to keep them safe (6)
Answers 6: Crossword

Across
1  Food safety
6  Habits
7  Nose
10 Disposable
11 Clean
12 Order
13 Covered
16 Peanut
17 Fever
18 Cafe
19 HACCP

Down
1  Food Standards Agency
2  Diary
3  Fit for work
4  Detergent
5  Disinfect
8  Mice
9  Maintenance
13 Chemical
14 Damage
15 Stored