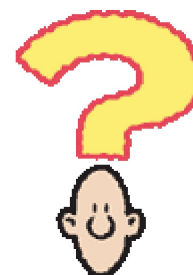


Food safety definitions



Match the correct definitions to the terms they describe.

Best before date	The transfer of harmful bacteria from one food to another, or from other sources to food eg hands.
Clean as you go	The date up to and including which food may be used safely if it has been properly stored.
Contaminated	The routine of cleaning up as you work rather than leaving all the cleaning to do at the end.
Cross-contamination	A chemical used to reduce the number of micro-organisms.
Danger zone	The outward sign of an illness, eg sickness, temperature.
Detergent	When food contains something which shouldn't be there eg bacteria.
Disinfectant	The good practices which lead to clean and safe food preparation.
Food hygiene	Cleanliness, keeping yourself clean.
Food poisoning	A chemical used to dissolve grease.
Perishable food	The date up to and including which food can reasonably be expected to be at best quality.
Personal hygiene	Illness caused by eating food contaminated with harmful bacteria.
Symptoms	Foods that can become unsafe or spoil quickly if not stored properly.
Use by date	The temperature range at which most bacteria multiply rapidly (between 10° and 63°C).