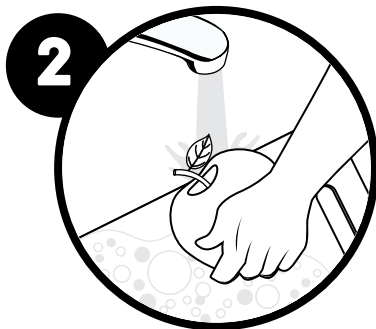


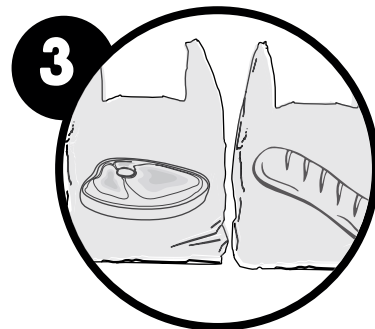
5 KEY TIPS ON FOOD SAFETY



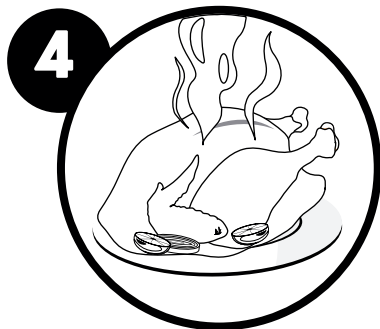
**Select your
food carefully**



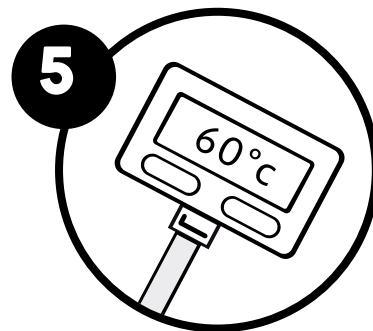
**Wash and
keep clean**



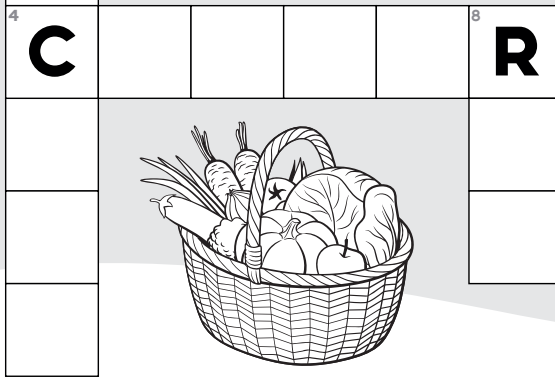
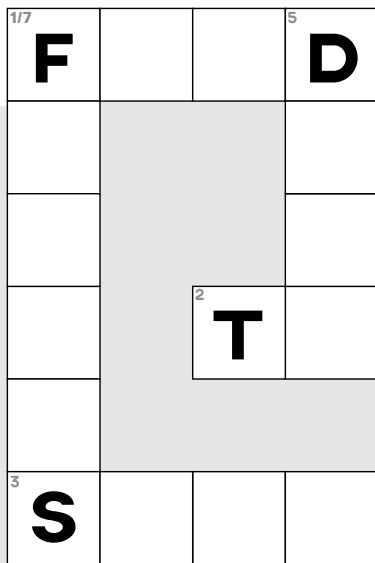
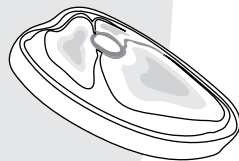
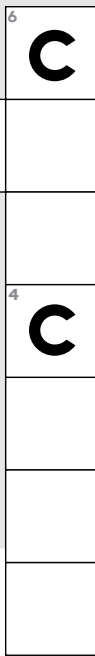
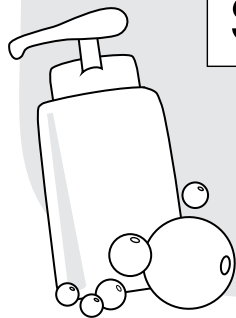
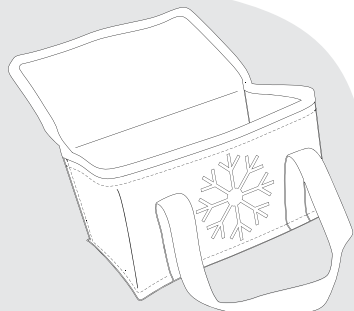
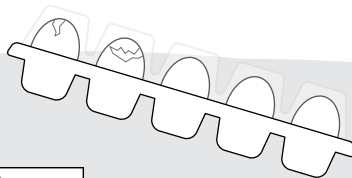
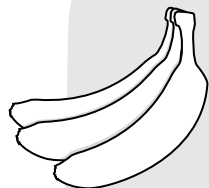
**Separate raw
and cooked food**



**Cook your
food well**



**Keep food
at safe temperature**



ACROSS

- 1 If food is not handled properly, you can get F _ _ poisoning.
- 2 Always check for any T _ _ on food packaging before buying.
- 3 We must wash our hands with water and S _ _.
- 4 Keep food at safe temperatures in a C _ _ _ _ bag.

DOWN

- 5 Always check the expiry D _ _ before buying food.
- 6 Do not buy eggs that are C _ _ _ _.
- 7 Wash your F _ _ _ _ and vegetables before eating.
- 8 Always separate R _ _ and cooked food.