## HACCP





## the acronym HACCP stands for

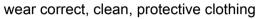
Hazard Analysis and Critical Culinary Points
 Hazard Analyses and Culinary Control Points
 Hazard Analysis and Critical Control Points





cover your wounds with a blue waterproof plaster





wear a hat or net if necessary

avoid jewellery

keep your nails short and clean

avoid heavy make up and nail polish

avoid strong perfumes and deodorants know location of fire extinguishers

store food away from any chemical and toxic cleaners

wash your hands regularly with soap and sanitizer

















 1
 hazard
 risk
 safety
 danger

 2
 clean
 neat
 hygienic
 dirty

 3
 illness
 hygiene
 grooming
 cleaning





1	clean means hygienic and s in a kitchen
2	everything should be shining and c in a kitchen
3	a chef is a food h
4	HACCP is a strict h analysis system
5	grooming means caring for your personal appearance, h and clothing
6	to g a high standard of food hygiene and safety, Food Legislation carries out a strict hazard analysis system, called H.A.C.C.P.
7	a professional cook needs to be wgroomed
8	we must use a new s when we taste food
9	food hygiene and s is the first responsibility in catering.
10	HACCP is a Control System used to safeguard the h of consumers.

HACCP

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In recent year	ars there is a greater public awareness about
	linked to food and food safety thanks to a
widespread _	education.
Moreover,	borne illnesses have
increased.	
High standar	ds of food safety are necessary to bring
benefits to	, employees, and business
proprietors a	nd to enjoy food without any
	·

risks food

illnesses health consumers



HACCP

## rearrange

L E C N A

SIRK

ZAHRDA

HGNEEYI

HAETLH

OOIGGRMN

A S F E

