

# FOOD SAFETY

Q A K V F J L S L T H T Y V L L I U B A B K H T  
O R S J C P H O F T L F H W K S J J F E C H E Y  
Z I N E Z I T I N A S M J X S P E N H O A U P L  
U N D A N O P J G O Z N Q R S A W S M C H A A B  
X S S U W S E X F F D O Y D Z H A P C T L S T L  
D E H X Z E N A F I B T B Y E W A P B H B H I Q  
N R Q H C V O W L F Q O F B O R A V E E B T T A  
Y E U A S O Z L U L X U X N T F L W N R N E I S  
W A E N U L E O F W E F H M L L L U O M N M S N  
E S X D I G F F R O S R E W C O W Z Z O O P A I  
U F Y W I E A P F R O N G A M Z U N R M I E J X  
J K Q A N L S M V T T D L E C L D T E E T R W O  
U K A S S B N X O S W I H R N N H M G T C A U T  
O X U H P A B J I W B K X A Y S I R N E E T U L  
Z S N I E S O N G R X Z E M N U L E A R N U E A  
W C Q N C O K Z A W C H V I S D D Y D S N R J R  
K D Z G T P T T I C F R P A S Q L Y H J O E L U  
A C E W O S E K Z A H D L I G Q V E F G C Y A T  
J I J G R I V R G A U U O R M E M K R T S E I A  
H P A A S D G U N B Y P O E H R K S L M S Y O N  
P O S S Y P N O V V S F O T R A E S V H O W O S  
F S T N I O P L O R T N O C L A C I T I R C P A  
Q M R T F U T K P Z F Y D A R K J U P R C F N O  
K H L E K A L X F P L T R B P O U U I G I O Q W

CRITICAL CONTROL POINTS  
CROSS CONNECTION  
THERMOMETERS  
TEMPERATURE  
ALLERGENS  
BACTERIA  
RINSE  
WASH

DISPOSABLE GLOVES  
NATURAL TOXINS  
HANDWASHING  
DANGERZONE  
CALIBRATE  
SANITIZE  
FIFO  
CDC

COMPARTMENT SINK  
FOOD HANDLER  
HEPATITIS A  
INSPECTORS  
SAFE ZONE  
HACCP  
SSOP