

Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Flow of Food

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

time temperature control  
storage location  
food quality  
temperature  
documents  
receiving  
storage

cross contamination  
food deliveries  
calibration  
inspecting  
recording  
cleaning  
fifo

bimetallic stemmed  
storage order  
thermometer  
Purchasing  
packaging  
rotation  
TCS