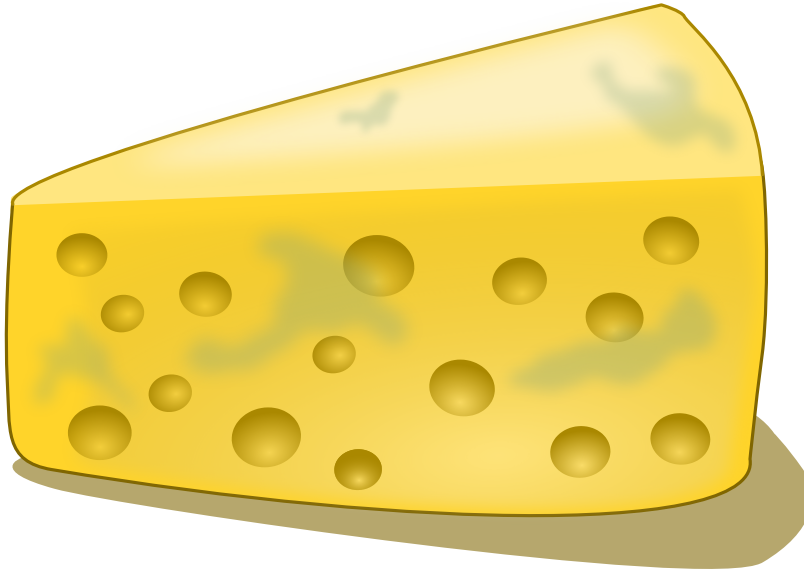


Name: \_\_\_\_\_

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

# Food Safety



Clostridium perfringens  
temperature danger zone  
critical control point  
Staphylococcus aureus  
chemical contaminant  
food contact surface  
physical contaminant  
cross contamination  
contaminated food  
foodborne illness  
personal hygiene  
room temperature

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

hazardous foods  
Campylobacter  
food handling  
microorganism  
contaminant  
biological  
Salmonella  
sanitizing  
Norovirus  
parasite  
pathogen  
Physical  
utensils  
HACCP