

Name: _____

Date: _____

Food Safety

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

contamination
complaints
highrisk
physical
routes

preparation
biological
vehicles
safefood

prevention
pathogens
bacteria
illness

separation
allergens
chemical
hazards