

Name: _____

Date: _____

Food Safety

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

Temperature danger zone
Biological Hazards
Process approach
Critical limit
Verification
Cleaning
FIFO

Potentially hazardous
Foodborne illness
Chemical hazards
Contamination
Sanitizing
HACCP

Cross contamination
Critical control
Physical hazards
Food defense
Food code
SOPs