

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

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

# Infection Control & Food safety

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

microorganisms  
clenliness  
freezer  
fridge  
soap

temperatures  
training  
storage  
water  
ppe

handwashing  
bacteria  
handgel  
cossh