

Name: _____ Date: _____ Period: _____

Introduction to Food Safety

D	V	K	H	L	C	Y	I	B	T	F	K	S	W	X	S	E	Z	E	N	E	G	D	F	Foodborne illness outbreak
U	G	K	G	V	O	I	O	E	F	M	W	H	N	B	N	S	Y	N	O	O	P	O	O	temperature danger zone
G	M	I	R	F	N	E	S	Q	R	Z	N	Q	N	O	E	N	Y	O	I	O	N	O	O	high risk population
O	A	G	P	K	T	D	F	Y	B	C	T	G	S	D	G	E	G	Z	T	U	D	F	D	ready-to-eat food
N	I	Q	N	D	A	T	X	F	G	W	M	D	J	S	R	G	P	R	A	S	Y	T	B	Foodborne illness
Y	Q	K	A	L	M	L	B	P	W	G	O	S	C	A	E	O	L	E	L	R	L	A	O	food allergens
F	D	N	S	O	I	F	S	E	B	O	G	W	I	P	L	H	Y	G	U	F	V	E	R	cross-contact
B	U	P	W	M	N	J	Q	F	F	H	P	R	R	E	L	T	W	N	P	O	F	O	N	microorganism
T	S	A	E	Y	A	K	W	S	N	P	E	W	H	P	A	A	G	A	O	O	N	T	E	contamination
P	K	Q	Y	F	T	N	C	L	J	T	A	U	Z	U	D	P	Z	D	P	D	C	Y	I	immune system
D	W	Z	Z	W	I	T	F	Z	C	F	G	Q	H	V	O	Z	O	E	K	B	R	D	L	food allergy
D	X	L	U	F	O	A	Z	A	S	Z	S	W	F	X	O	R	P	R	S	O	O	A	L	inspection
Y	Z	A	D	W	N	K	B	Y	S	B	B	M	U	Z	F	U	S	U	I	R	S	E	N	parasites
I	Z	U	R	T	V	H	A	Z	A	R	D	M	M	K	B	G	E	T	R	N	S	R	E	TCS foods
D	H	E	V	T	M	E	T	S	Y	S	E	N	U	M	M	I	T	A	H	E	C	V	S	pathogens
O	M	I	C	R	O	O	R	G	A	N	I	S	M	I	N	I	I	R	G	I	O	P	S	bacteria
S	F	O	O	D	A	L	L	E	R	G	Y	G	M	S	G	G	S	E	I	L	N	S	O	FAT TOM
V	K	Y	I	M	A	M	P	A	I	S	Z	O	P	Y	N	S	A	P	H	L	T	Y	U	hazard
X	O	B	J	L	F	U	V	W	Y	R	T	E	K	U	U	O	R	M	Z	N	A	Q	T	yeast
Q	X	M	G	O	B	I	Z	R	B	T	C	A	F	C	U	U	A	E	N	E	C	B	B	fungi
V	W	L	E	G	R	A	F	F	A	T	L	T	R	L	V	D	P	T	I	S	T	V	R	virus
E	L	L	F	U	L	H	W	F	I	C	N	Y	Q	L	N	H	H	J	H	S	J	W	E	mold
Z	Y	I	S	F	J	F	D	O	G	C	R	O	B	I	T	P	Q	Q	O	D	N	U	A	
J	Z	N	V	Q	Q	S	N	G	R	J	A	R	N	B	T	I	T	L	F	R	P	B	K	

