

Name: _____ Date: _____ Period: _____

Safety and Sanitation

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

Cross Contamination
Contamination
Danger Zone
Accredited
Detergent
Pathogen
Gloves

Corrective Actions
Campylobacter
Calibration
Salmonella
Chemicals
bacteria

Biological Hazard
Food Hygiene
Food Safety
Allergens
Infection
E-coli

Physical Hazard
Disinfectant
Temperature
Equipment
Sanitize
Toxins