

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

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

# ServSafe

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

CONTROLLING TIME AND TEMP  
FIRST IN FIRST OUT  
HAND ANTISEPTICS  
FOOD ALLERGENS  
THERMOMETER  
FOOD SAFETY  
SANITIZER  
TCS FOODS  
AIR DAY  
RODENTS  
FUNGI

THREE COMPARTMENT SINK  
RINSE SCRAPE SOAK  
PHYSICAL HAZARD  
CROSS CONTACT  
FOODHANDLER  
DISHWASHER  
PARASITES  
BACTERIA  
SEAFOOD  
GLOVES  
PORK

GOOD PERSONAL HYGIENE  
BIOLOGICAL HAZARD  
CHEMICAL HAZARD  
USE BY DATE  
GROUND MEAT  
CALIBRATE  
RTE FOODS  
PATHOGEN  
POULTRY  
APRON  
HAT