

Name: _____

Date: _____

ServSafe

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

cross contamination
preperation
restaurant
allergen
poultry
haccp
food

foodborne illness
temperature
jaundice
moisture
acidity
clean
Msds

critical limit
pasteurize
variance
sanitize
oxygen
osha
time