

Name: _____ Date: _____ Period: _____

Serve Safe Chapter 1-4

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

department of agriculture
poor personal hygiene
food borne illness
food allergen
hepatitis A
calibrate
fat time
physical
candy

Food drug administration
cross contamination
immersion probes
microorganism
salmonella
norovirus
shigella
chemical
ecoli

bimetallic thermometer
high risk customers
single use gloves
flow of food
biological
tcs foods
cleaning
viruses
fad