

Name: _____ Date: _____ Period: _____

Servsafe word search

time temperature abuse

poor personal hygiene

cross contamination

Ready to eat foods

biological hazard

salmonella typhi

chemical hazard

physical hazard

hepatitis A

salmonella

Norovirus

Parasites

TCS foods

shigella

Fat Tom

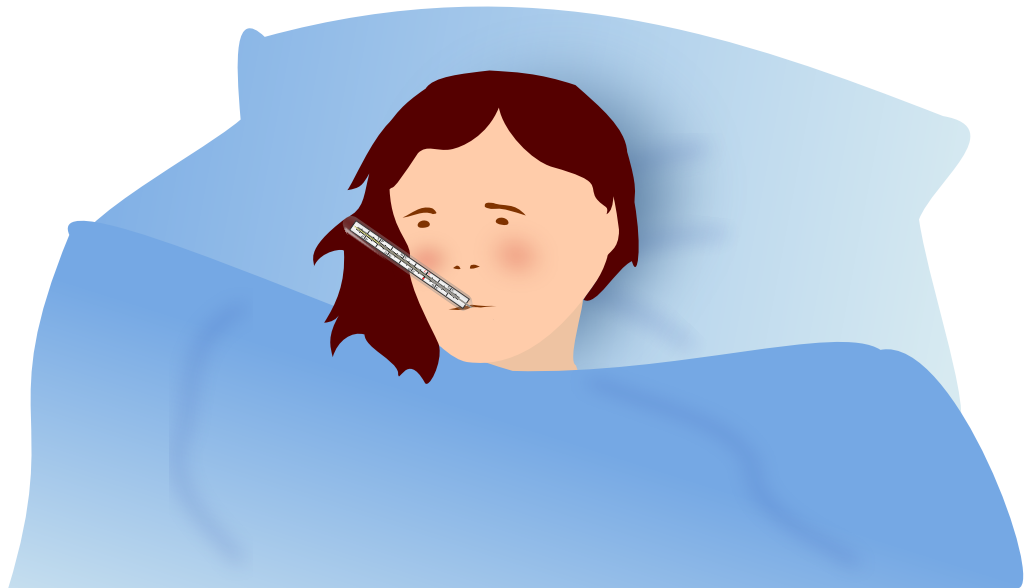
E coli

HACCP

OSHA

FDA

CDC



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