

Name: _____ Date: _____ Period: _____

The Safe Flow of Food

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

active managerial control

approved food source

first-in first-out

ice-point method

ice paddles

HACCP

food safety management

boiling point method

bimetallic-stemmed

ice-water bath

calibrated

time-temperature abuse

cross-contamination

off-site service

flow of food

boiling