

Name: \_\_\_\_\_ Date: \_\_\_\_\_ Period: \_\_\_\_\_

# flow of food ServSafe

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

thermocouples	aseptically	datemarking	bolingpoint	calibration
thermistors	thermometer	inspection	shellstock	purchasing
bimetallic	flowoffood	rejecting	suppliers	receiving
slacking	rotation	criteria	approved	icepoint
thawing	quality	keydrop	fifo	uht
rop	tti			