

Name: \_\_\_\_\_

Date: \_\_\_\_\_

# food safety

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

critical control point  
chemical hazard  
intoxication  
sterilize  
sanitize  
spores  
time

chemical contaminants  
tasting spoons  
temperature  
log phase  
bacteria  
virus  
pH

biological hazard  
contamination  
hepatitis A  
lag phase  
toxins  
clean