

Food Safety

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

Quality
 Pathogen
 Validation
 Sanitation
 Foreign Material
 Contamination
 Protection

Clean
 Health
 Risk
 Handwashing
 Salmonella
 Food Borne
 Verification

Temperature
 Culture
 Allergen
 Cooling
 Poisoning
 Food Safety
 Hygiene

Illness
 Baking
 Swabbing
 Metal Detection
 Bacteria
 Pest Control
 Defense

Name: _____