

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

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

# FOOD SAFETY

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

Food Contact Surfaces  
Control Measures  
Verification  
Thermometer  
Bacteria  
CCP

Cross Contamination  
HAZARD Analysis  
Disinfectant  
Chemicals  
HAZARD

Corrective Actions  
Critical Limit  
Temperature  
Employee  
HACCP