

Name: _____

Date: _____

safety & sanitation

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

room temperature	temperature danger zone	biological	chemical contaminant
cleaning	contaminant	contaminated food	critical control point
critical limit	cross contamination	equipment	food contact surface
food handling	foodborne illness	HACCP	hazardous foods
holding	holding unit	microorganism	parasite
pathogen	personal hygiene	physical contaminant	sanitation
sanitizing	thermometer	thermostat	transmit
utensils	virus		