

Name: _____

Date: _____

Safety & Sanitation

temperature danger zone

critical control point

physical contaminant

chemical contaminant

food contact surface

cross contamination

contaminated food

foodborne illness

personal hygiene

room temperature

critical limit

hazardous foods

food handling

microorganism

holding unit

biological

contaminant

sanitizing

thermometer

equipment

sanitation

thermostat

parasite

pathogen

transmit

cleaning

utensils

holding

virus

HACCP



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	O	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	O	T	D	C	N	K	A	X	H	Q	A	S